



# Wine News

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## February

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### Champagne For Valentines



**Bruno Michel Blanche Brut (\$29.99)** This very romantic Champagne comes from the villages of Pierry and Moussy in the sud-Epernay sub-region of Champagne. Bruno Michel has been farming organic since 1999 and five of his 37.5 acres are farmed biodynamic. This Champagne is composed of 53% meunier and 47% chardonnay; 70% comes from the 2004 harvest, 14% from the 2003 harvest and 16% from 2002. This Champagne is one of the most balanced in our stock, with an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp, dry finish.



**1999 Laurent-Perrier Vintage Brut (\$44.99)** 90 points *Wine Spectator*: "This is sumptuous and delicate, offering peach, beeswax and ginger notes. Firmly structured, with a chalk-like sensation underneath that emerges on the finish. Drink now through 2015." This Laurent-Perrier Brut is composed of roughly equal parts chardonnay and pinot noir, from the very best crus or villages. Historically, most of these crus have formed the basis of Laurent-Perrier's champagnes, including: Mesnil-sur-Oger, Oger, Avize, Cramant, Chouilly, Ambonnay, Bouzy, Tours-sur-Marne and Louvois. Only the the best juice is used from these growths. The wine is bottle-aged for a minimum of seven years.

—Gary Westby

### Château Margaux Dinner at Masa's

Bordeaux's highly-acclaimed, first-growth Château Margaux has not presented their wines in San Francisco since the mid-1990s. Don't miss this opportunity to taste their fabulous wines with managing director Paul Pontallier, including Pavillon Blanc, Pavillon Rouge, as well as Château Margaux 1983, 1989, 1999 and 2004.

The tasting and dinner will be held at the incomparable Masa's, San Francisco, Sunday, March 16, 2008. Champagne reception at 6 p.m.; dinner at 7 p.m.. There is very limited seating for this event. Tickets are \$550 plus tax. Call 800-247-5987 or go to: [klwines.com](http://klwines.com).

### Trey's Top California Picks

**2005 Ambullneo "Bulldog" Santa Maria Pinot Noir—Was \$75—(\$34.99)** Over half price and the wine rocks! 92 points Robert Parker: "The dark ruby/purple-colored 2005 Pinot Noir Bulldog Reserve (65% from the Solomon Hills Vineyard and the rest from Bien Nacido and a handful of other small plots) is a 500-case cuvée offering beautiful black cherry, tapenade, strawberry and loamy soil aromas, medium-to full body and superb structure and length. With good acidity and moderate alcohol (by Californian standards) of 13%, this Burgundian-styled pinot should evolve nicely for a decade."



**2004 Lancaster Estate Alexander Valley Red (\$59.99)** A Bordeaux blend using all five varietals, the '04 Lancaster is the finest wine to come from this estate. It shows rich black cherry fruit and cedar flavors that are focused and balanced in the mouth. It is a big, dense wine with ripe tannins and a lengthy finish. Supplies of this wine are limited, especially after the *Wine Enthusiast* gave it 97 points and picked it as an Editor's Choice!



**2004 Hess Collection, Mount Veeder, Mountain Cuvée (\$29.99)** 94 points from *Wine & Spirits* and named in the 100 Best Wines of 2007: "Ineffably luscious and cool, this wine has mountain-grown fruit intensity without feeling pushed to extremes of ripeness or extract. It's gentle and delicious, offering earthy spice and a hint of anise to heighten the saturation of fruit. Built from cabernet sauvignon, syrah, merlot, malbec and cabernet franc, this is the juice for braised lamb." The 2004 Mount Veeder Cuvée has complex aromas of cassis, cedar and mint. Black cherry on the palate is expressive of mountain fruit, while finished tannins provide an underlying structure that will continue to evolve with proper cellar-aging. This wine complements a wide variety of main dishes, from grilled meats to baked dishes with tomato-based sauces.

—Trey Beffa

## Clyde Picks Superb 2006 Bordeaux!

These wines are sold on a futures basis—buy now and receive the wine when it is released from the property! I think the wines listed below are better values than their 2005 counterparts.

**2006 Château Calon-Segur, St-Estèphe**-92-94 pts WS .....\$54.99  
The perfect wine for Valentine's Day. It even has a heart on the label.

**2006 Château Branaire-Ducru, St-Julien**-92-94 pts RP .....\$49.99  
Alex Brisoux: "Sweet red fruit, soft, sexy, lush wine, balanced tannins, very elegant, opens up well."

**2006 Château Cantemerle, Haut-Médoc**-90-92 pts RP .....\$26.99  
50% cabernet sauvignon, 42% merlot, 8% petit verdot. At Joanne: Boysenberry nose with spice. Full-bodied. Harmonious. Lovely wine—better than 2005.

**2006 Clos Fourtet, St-Emilion**-90-93 pts RP .....\$58.99  
K&L's notes: Sweet and balanced. Not overdone. Creamy middle. Buy this.

**2006 Château Cos d'Estournel, St-Estèphe**-92-94 pts RP.....\$128.99

**2006 Château d'Angludet, Margaux**-89-91 pts WS .....\$27.99  
K&L's notes: At the property this was very good. It might be as good as 2005—maybe better. Sweet red berry aromas. Elegant cranberry flavors. Impressive.

**2006 Château Langoa Barton, St-Julien**-90-92 pts RP .....\$54.99  
At property: Some cranberry flavors. Good texture and mouthfeel. Solid wine with rounded tannins.

**2006 Château Malescot-St-Exupéry, Margaux** -92-94 WS .....\$46.99  
Black fruit, dark creamy texture, spicy oak, nice weight, great finish, delicious; one of my favorite Margauxs in 2006.

**2006 Château Pichon-Lalande, Pauillac**-94-96 pts RP .....\$118.99  
Toasty, cedary, cassis aromas that follow to the palate. Great, sweet entry. Rich and robust. Quite substantial on the palate—more masculine style, like 1996 and 1986 vintages. Better than their 2005.

**2006 Château Pontet-Canet, Pauillac**-93-95 pts RP .....\$69.99  
At Joanne: Our own bottle labeled "for K&L" at the tasting. Super sweet wine from nose to finish. Fabulous wine. Will sell well and fast.

—Clyde Beffa Jr

## Château d'Angludet from Margaux: We Love it Now More Than Ever!

Legendary Bordeaux negociant Peter Sichel fell in love with this ancient estate on a rainy afternoon walk with his wife in 1961. Peter sadly passed away in 1998, but I can guarantee you that as he gazes upon his beloved d'Angludet from upstairs today, it is with great pride and a big smile. His sons Ben (winemaker and viticulturist), Charles (director of domestic marketing) and James (director of export marketing) have continued his hard work and elevated d'Angludet to its highest quality in its history .

The style of wine made at d'Angludet has always been very classic: dark wine with strong fruit and firm tannins, a bit more St-Julien-like than softer Margaux and the wines age fantastically. Vintages like '75, '81, '82, '83, '85, '88, '89 and '90 are in my collection and all have more than stood the test of time and turned into very fine clarets. In today's Bordeaux marketplace there are very few, if any, wines better than d'Angludet when you consider price!

Very few people know the d'Angludet wine better than our team. We have visited the estate every year since the mid-'80s to taste and discuss the wine. We also sample it at the UGC (Union des Grand Crus) tasting, where every other Margaux wine in the commune (with the exception of Châteaux Margaux and Palmer) is poured side by side. It is here that you taste the huge overall improvement in the recent vintages. The wine now stands toe to toe with all those famous estates and sells for far less money. It is also here where you realize that Ben's talent in the vineyard continues to shine through, as he produces more polished wines with better purity. He also makes very fine wines in difficult weather vintages that don't particularly fit the traditional d'Angludet style. The 1999, 2001 and 2003 are outstanding examples. The **1999 (1.5L) (\$89.99)** (hugely underrated vintage for drinking young) is ripe and plump with nice mulberry flavors and drinks well now with an hour-plus decanting, and we have it in magnum. The **2001 (\$44.99)** is a wine we have loved from the first taste. A huge success in this elegant, consistent and, again, underrated vintage; fresh and focused red fruits, flat out great tasting wine coming into its own right now! The **2003 (\$49.99)** does in fact show you the ripeness from the vintage's incredible heat, but has focus, structure and balance missing in so many '03s. Hold until at least its tenth birthday. The **2000 (\$49.99)** is big wine, very broad and rich with strong tannins, that requires patience—15-20 years from vintage date easy. The **2004 (\$39.99)** is not quite as big/bulky as 2000 but it is also loaded with a tight core of solid sweet fruit and lively acidity that will keep it happy in the cellar for quite a while, 10-15, even 20 years.

On the phone lines from coast to coast I hear complaints every day that Bordeaux went crazy in 2005, and for 15 or so estates this is absolutely true. Outside of those; it is an absolute pleasure to promote and sell great wines like d'Angludet that offer value to loyal customers. Try some of these other great values just arriving from 2005 and you will taste the quality, too; they include: **Ch. Birot (\$12.99)**, **Clos Floridene (\$19.99)**, **Ch. Plaisance (\$14.99)** and **Sarsanot-Dupre (\$19.99)**.

Please feel free to contact me with any questions or if you need advice on the wines of Bordeaux at x2723 or Ralph@klwines.com.

Cheers and Happy Valentines Day!

—Ralph Sands

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*Review Key:*  
\* *Direct Import*  
WS: *Wine Spectator*  
RP: *Robert Parker*  
WE: *Wine Enthusiast*  
GR: *Gambero Rosso*  
ST: *Stephen Tanzer*  
CG: *Connoisseurs' Guide*



## Getting To Know: Gary Westby

### What do you do and how long have you done it?

I help customers buy wine and take care of the Champagne and Sherry buying. I have been with K&L for eight years.

### What did you do before you started working here?

I worked for another retailer, and before that I worked in the bicycle industry and as a bass player.

### What do you like to do in your spare time?

I love to spend time cooking and eating with my wife, Cinnamon—especially French food. I also like to do long bike rides with friends and I may even do a couple of races this year. Listening to music is also a great passion, both live and at home on the record player.

### What's your favorite movie?

Hard question! I think the Japanese movie *Tanpopo* will be my answer for today. It is hilarious and a perfect mix of escape and learning about great cuisine—namely the noodles of Japan! I wanted to like *Mondovino* more, but it was too much of a witch hunt even though I think the point, that 100 point scoring is taking the individuality out of wine, is correct.

### What was your "epiphany wine?"

That is easy—the 1970 Fonseca Port. My father gave me a bottle that he had bought decades before on my 22nd birthday. He decanted it for me and it was a revelation—power and elegance, fantastic length, the real deal. It changed my life. In less than two months I was working in the wine business. It still comes in stock from time to time to tempt me!

### Describe your perfect meal (at a restaurant or prepared at home).

#### What wine(s) would you pair with it?

The perfect meal would be at Les Crayeres in Reims with my wife. We would start off with roasted blue lobster in a cream sauce with truffles. I would pair it with the Bonville Belles Voyes Blanc de Blancs single-vineyard Champagne. We would then have the local pigeon, made in the traditional style: puff pastry with demi-glace. We would pair that with 1988 Phélan-Ségur, St-Estèphe, the kind of claret that cuts rich food like a knife and emphasizes refreshment and

complexity rather than crude palate weight. We would finish the meal with the cheese cart. We would pair that with the legendary 1962 Quinta do Noval "Nacional" Port—I have only ever read about this maverick vintage.

### How do you think your palate has changed over the years?

It has changed a lot. I value subtlety more, demand refreshment and get more bored with "big" every year. When I first started tasting I was a lot more impressed with powerful wines. Now I like something that evolves over the course of an evening rather than punching me in the mouth.

### What do you like to drink?

I like to start with Champagne, have Chablis with the shellfish, red Burgundy with the fowl, Chianti Classico with the pork, Bordeaux with the steak, old Sherry or Port with the cheese and just plain coffee for breakfast.

### What advice do you have to offer people just getting into wine?

It is not the money that you spend on a bottle, but the effort that you put forth that makes for great wine experiences. A properly decanted bottle of second label Bordeaux for \$25 served in clean glassware with a lovingly prepared New York steak will outshine a classic vintage first growth that has been shaken from the trip to a restaurant, poured directly from the bottle and paired with a spicy fish dish. Wine is for pleasure, and we must have time for the pleasure, trying to make up for time with a larger budget just does not compensate.

### If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?

I would invite Eddy Merckx, the greatest cyclist of all time over and serve him a bottle of the 1969 Rene Collard Champagne—it was made the same year that he won his first Tour de France, collecting the sprint, climbing and team prizes in the process. I would also love to have Mr. Hugh Johnson, the author of the best wine book in the world, the *Wine Atlas*, over for a bottle of the Sandeman Royal Ambrosante Palo Cortado—an old bottle of Sherry from a sadly extinct solera and pay tribute to his Edgar Allan Poe-like economy of words and inspirational writing. It would also be great to dine with *Underground Wine Journal* connoisseur extraordinaire John Tilson again. Perhaps I could entice him with some single-vineyard Champagne from Tarlant!



## Getting To Know: Scott Beckerley

### What do you do and how long have you done it?

I wear a number of "hats," so to speak (covers my bald head well). I am an assistant manager at the SF store. I also manage the SF tasting bar and work sales as well. Working the sales floor allows me to explore different vineyards and regions. Luckily, there are opportunities at K&L to bounce around a lot. I have been with the company for about 10

years now. Possibly longer, I forget. Getting into my dotage, you know.

### What did you do before you started working here?

I worked at a nursery (for plants, that is) and also worked with homeless and runaway children and teens.

### What do you like to do in your spare time?

I like to read, take long walks around San Francisco, hike and camp.

### What's your favorite movie?

If I were hard-pressed to choose it would be *The Grapes of Wrath* followed closely by *East of Eden*—the James Dean version, that is.

### What was your "epiphany wine?"

I can't quite remember which wine got me interested in wine but, I do remember that it was a white Burgundy from Louis Jadot that my mom and stepfather kept in the basement. Also, German Spätlese was a favorite in high school. As far as "epiphany wine," that would definitely be the 1982 Krug Brut that I had many years ago. The 1996 vintage Krug that I tasted last fall was brilliant, but still in its infancy.

### Describe your perfect meal. What wine(s) would you pair with it?

My perfect meal would most likely be seafood or fowl with a light, cream-based sauce and grilled vegetables and a nice blanc de blanc Champagne. Alternatively, once in a while, a nice cut of beef sliced thinly and cooked medium-rare with either an older red Bordeaux or red Rhône wine.

### How do you think your palate has changed over the years?

I've developed a preference for wines that are drier, more tart and more complex. Fruit bombs are not my thing like they were when I was, ahem, younger. I definitely prefer more terrior and wines that are "earthy," particularly with some age on them.

### What do you like to drink?

Champagne, of course! I have always loved Châteauneuf-du-Pape and I really appreciate the wines of Spain and Burgundy. There are only a couple of regions/varietals that I really don't like.

### What advice do you have to offer people just getting into wine?

Trust yourself and try to keep track of what you have had that you like. Don't let anyone tell you what you are supposed to like. Everyone has a different palate and that's what makes this business interesting.

### If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?

Charles de Gaulle, FDR and Georgia O'Keefe. I would serve Champagne to celebrate their lives and accomplishments. The 1982 Krug would be preferable but, in a pinch, the Tarlant Cuvée Louis out of the magnum would be great.

## BORDEAUX 1961-1997

This is just a partial list of our inventory; check our website for all in-stock Bordeaux.

**1961 Ducru-Beaucaillou, St-Julien.... Inquire**  
**1961 Palmer, Margaux .....\$2,999.00**  
 Perfect condition from Mahler-Besse. 99 pts RP.

### Haut Bailly—One of our Favorites

**1996 Haut-Bailly, Pessac .....\$69.99**

Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.

**1997 Haut-Bailly, Pessac .....\$49.99**

Sweet and sexy! Lovely wine now.

**1998 Haut-Bailly, Pessac .....\$99.99**

One of our favorite wines of the vintage. Black-berry and blueberry aromas with plenty of mineral nuances. Touch of violet. Here is a pure wine, not over-extracted or mixed up.

**1999 Haut-Bailly, Pessac .....\$64.99**

This is a very elegant, yet powerful wine. Quite long on the palate with good grip. Delicious exotic and velvety fruit. Made from 65% cabernet sauvignon, 25% merlot and 10% cabernet franc.

**2000 Haut-Bailly, Pessac .....\$139.99**

92 pts WS: "Wonderful finesse and length to this wine. Loads of plum and berry, with hints of raspberry. Full-bodied, with a solid, velvety core of ripe fruit and tannins."

**2001 Haut-Bailly, Pessac .....\$69.99**

K&L's notes: Everyone loves this wine. Earthy, classic Pessac nose. Tons of sweet fruit and cool earth aromas. It is reserved with violet aromas and red fruit flavors. Buy it on our recommendation.

**2002 Haut-Bailly, Pessac .....\$69.99**

90 pts RP: "An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry and some toast."

**2003 Haut-Bailly, Pessac .....\$59.99**

According to Clyde: "Only 50% of the chateau's production was used for this wine; a very strict selection. It is a pure expression of the terroir with only 50% new oak used. Here, as in Haut-Brion, the merlot was the strength behind the blend."

**2004 Haut-Bailly, Pessac .....\$69.99**

93 pts RP: "A candidate for the finest wine of the appellation. Its dark ruby/purple color is accompanied by classic aromas of scorched earth, sweet black currants, cherries, and a hint of pain grille."

**1964 Siran, Margaux (1.5L) .....\$229.00**

**1966 Siran, Margaux (1.5L) .....\$229.00**

Both are great finds and direct from the property!

**1970 Beychevelle, St-Julien .....\$199.00**

Great condition—Mahler-Besse cellar.

**1970 Ducru-Beaucaillou, St-Julien .. \$245.00**

92 pts RP: "...quintessentially elegant Bordeaux."

**1971 Siran, Margaux (1.5L) .....\$229.00**

**1975 Pousseuilh, Margaux (1.5L) .....\$169.99**

Old-school style, lingering finish. Excellent.

**1976 Latour, Pauillac (1.5L) .....\$599.00**

## Unpredictably Romantic

With Valentine's Day fast-approaching, here is some advice we could all benefit from: Predictability and consistency are NOT romantic—in fact they're boring. Variety is the spice of life and unpredictability the spice of romance! With this in mind, it could be said that the 2003 through 2006 vintages in Bordeaux, while not necessarily glamorous, were definitely not boring. So if the romantic in you is looking for a bottle to share with your sweetie, here are a variety of styles from a variety of very different vintages.



**2006 Reynon "Old Vines" Bordeaux Blanc (\$13.99)** 2006 was an outstanding year for the dry whites of Bordeaux and this wine, from a vineyard planted to 70% sauvignon blanc and 30% sémillon, drinks well beyond its modest price point. With a citrus nose, a fresh lemon-lime character, bright, snappy fruit and hints of mineral on the finish, this is refreshing and food-friendly. For lovers of Kiwi sauvignon blanc.

**2005 Clos Floridene Rouge, Graves (\$19.99)** Our customers bought cases and cases of the outstanding '03 vintage of this wine and the '05 is even better. This has aromas of hot gravel, toast, coffee and earth that practically jump from the glass. Medium-bodied, elegant and quite complex, this fruity, aromatic wine has a long, detailed finish showing very fine tannin. This is already delicious!

**2004 Caronne Ste-Gemme, Haut-Médoc (\$15.99)** Located on the fringe of St-Julien, this 20,000-case property made a somewhat more structured wine in the classic '04 vintage. This shows plenty of flowers and berries on the nose and lots of crisp, black fruit in the middle. Structured and almost Pauillac-like, this is tight and clean with hints of graphite, mineral and more dark fruit and berries on the firm finish. This is "old school" Bordeaux to decant now or cellar for a few years.



**2003 Closierie de Clos Fourtet, St-Emilion (\$29.99)** This is the second label of Clos Fourtet, a value-packed, very highly-reputable chateau located next door to the famed Château Ausone. This is sumptuous, rich and velvety with cherry, mocha, earth, vanilla and even a touch of blueberry in the smooth yet supple body. The finish is persistent and toasty with traces of limestone and mineral all wrapped in the warmth of the great '03 vintage. Not to be missed.

—Steve Bearden

**1979 Ausone, Pomerol .....\$299.00**

**1982 Latour, Pauillac.....\$2,499.00**

Direct from the cellars of Latour.

**1982 Palmer, Margaux .....\$349.00**

**1985 Margaux, Margaux .....\$899.00**

**1985 Palmer, Margaux .....\$289.00**

**1985 Pousseuilh, Margaux .....\$99.99**

Old-school, but still sweet and lovely.

**1985 Siran, Margaux (5L) .....\$679.00**

**1986 Latour, Pauillac .....\$499.00**

A bargain in the Latour world. From their cellar.

**1986 Mouton-Rothschild, Pauillac....\$999.00**

**1989 La Conseillante, Pomerol .....\$339.00**

**1989 La Mission-Haut-Brion.....Inquire**

**1989 Lafite-Rothschild, Pauillac .....\$549.00**

**1989 Pichon-Lalande, Pauillac .....\$199.00**

**1989 Siran, Margaux (1.5L) .....\$199.00**

**1990 Figeac, St-Emilion .....\$279.00**

**1990 Pavie, St-Emilion .....\$139.00**

**1991 Pichon-Baron (1.5L) .....\$169.99**

**1994 Ducru-Beaucaillou, St-Julien .....\$86.99**

**1994 Soutard, St-Emilion.....\$29.99**

A fabulous buy for old-school merlot lovers.

**1995 Ducru-Beaucaillou (1.5L).....\$439.00**

97 points WS; 94 pts RP.

**1995 Léoville-Barton (1.5L).....\$299.00**

**1995 Margaux, Margaux .....\$699.00**

**1996 Cantenac Brown, Margaux.....\$54.99**

**1996 Pontet-Canet, Pauillac .....\$84.99**

92+ pts RP: "...superb potential."

**1997 Clos du Marquis, St-Julien .....\$39.99**

This red has mineral, currant and mint aromas.

Medium- to full-bodied with polished tannins and a fruity, succulent finish.

**1997 Latour, Pauillac .....\$299.00**

Affordable Latour.

**1997 Malescot-St-Exupéry.....\$39.99**

One of Clyde's favorites. Soft and elegant.

**2002 La Louvière Blanc, Pessac.....\$21.99**

### Sauternes

**1982 Suduiraut .....\$99.99**

**1982 Suduiraut (375ml) .....\$49.99**

4 stars Michael Broadbent. This wine is actually better than the heralded 1983.

**1989 Suduiraut Crème de Tête .....\$249.99**

**1993 d'Yquem—Great value! .....\$149.99**

**1996 Rieussec-90 pts ST .....\$64.99**

**1997 Lafaurie-Peyraguey-90 pts RP .....\$46.99**

**2001 Liot, Sauternes .....\$29.99**

**2001 Filhot (375 ml) .....\$16.99**

## BORDEAUX 1999-2005

*This is just a partial list of our inventory, check our website for all Bordeaux.*

- 1999 Angludet, Margaux (1.5L)** .....\$89.99  
Delicious wine that can be drunk now.
- 1999 Branaire-Ducru, St-Julien** .....\$44.99
- 1999 Coufran, Médoc** .....\$22.99
- 1999 l'Arrosee, St-Emilion**.....\$29.99  
Soft and Burgundy-like.
- 2000 Angludet, Margaux** .....\$49.99  
For the cellar or decant one hour.
- 2000 La Grangeneuve de Figeac\*** .....\$36.99  
Delicious second wine of Figeac.
- 2000 Latour, Pauillac** .....**Inquire**
- 2000 Margaux, Margaux** .....**Inquire**
- 2000 Pontet-Canet, Pauillac** .....\$89.99  
93 pts WS: "Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet-Canet ever."
- 2001 Angludet, Margaux** .....\$44.99  
Lovely and elegant.
- 2001 Coufran, Médoc** .....\$19.99
- 2001 Reserve de Comtesse**.....\$44.99  
Absolutely delicious wine—Perfect now!
- 2001 Sarget de Gruaud-Larose** .....\$24.99
- 2002 Dame de Montrose, St-Estèphe** ..\$29.99
- 2002 Malescot-St-Exupéry, Margaux** ..\$49.99
- 2002 Nenin, Pomerol** .....**Inquire**
- 2002 Potensac, Médoc** .....\$19.99
- 2002 Rocher Bellevue Figeac** .....\$19.99
- 2003 Angludet, Margaux** .....\$49.99  
Very ripe and round. Hold for a few years.
- 2003 Beaumont, Haut-Médoc**.....\$15.99  
Superb value for enjoying now.
- 2003 Bois-Malot, Bordeaux Superior\*** ..\$9.99
- 2003 Bourgneuf, Pomerol** .....\$34.99
- 2003 Caronne Ste-Gemme, Médoc\*** ....\$17.99  
Sweet and forward—very ripe!
- 2003 Chantalouette, Pomerol** .....\$21.99
- 2003 Clairefont, Margaux** .....\$19.99
- 2003 Clos de la Vieille Eglise, Pom**.....\$39.99
- 2003 Domaine de Chevalier, Pessac** ....\$44.99
- 2003 Fourcas Hosten, Listrac** .....\$16.99  
Their best wine ever. Very supple for a Listrac.
- 2003 La Parde de Haut-Bailly\*** .....\$23.99  
Excellent second wine of Haut-Bailly.
- 2003 Loudenne, Haut-Médoc** .....\$18.99  
Their best ever. Quite sweet and lovely.
- 2003 Lynch-Bages, Pauillac** .....\$84.99
- 2003 Malmaison, Moulis\*** .....\$13.99  
A lot of wine for only \$13.99. Round and ripe.
- 2003 Maurac, Haut-Médoc** .....\$14.99
- 2003 Mondorion, St-Emilion** .....\$19.99
- 2003 Petit Puch, Graves de Vayres** ....\$16.99  
Ripe, forward, toasty! Very fine!
- 2003 Poujeaux, Moulis**.....\$29.99

## Chip's Quips: Love Those Values

There are still some wonderful Bordeaux out there that don't cost an arm and a leg—you'll need to save those for hugging your sweetie this month anyway. So I'd like to feature a few gems that are big on charm and are sure to please your wallet as well as your palate.



**2004 Pipeau, St-Emilion (\$28.99)** This is a wine with real character. It's about 90% merlot, which gives it a soft, silky texture. Black currant and smoky cherries inform the palate with some real focus and richness. With some time in the decanter you could drink this wonderfully balanced St-Emilion now, but certainly 2-3 years in the bottle will round it out into a complexly layered beauty.

**2002 Sociando-Mallet, Haut-Médoc (\$32.99)** Herbs and spices jazz up the flavors of this perennial favorite. Sociando-Mallet is always structured at its core. This is a big mouthful of wine with anise on the finish. The nose is all toasty black currant and the mid-palate is dense and firm. Have it with a nice steak and life will be full of simple pleasure.

**2005 Vieux Clos, St-Emilion (\$21.99)** This wine reflects the great extraction and voluptuousness of the '05 vintage. It's primarily merlot, making it accessible to drink right now. It's brimming with blackberry fruit and dusty cherries. I love the intensity of this wine. Any red meat will do as an excellent accompaniment. Make sure to let it breathe a little and then sit back and enjoy.

—Chip Hammack

**2003 Tourelles de Longueville**.....\$27.99  
Decant three hours and serve.

**2003 Valentons Canteloupe, Bord** .....\$10.99  
Spicy with up-front fruit.

**2004 Angludet, Margaux** .....\$39.99  
Classic style—meant to cellar. Will reward you.

**2004 Blason de Evangile, Pomerol** .....\$31.99

**2004 Branaire-Ducru, St-Julien** .....\$39.99  
Outstanding wine. Age it five years.

**2004 Calon-Segur, St-Estèphe**.....\$44.99

**2004 Canon-La-Gaffelière, St-Emil.** ....\$59.99

**2004 Caronne Ste-Gemme, Médoc\*** ....\$15.99  
One for the cellar! Old-school style.

**2004 Cheval Blanc, St-Emilion** .....\$299.99

**2004 Clerc Milon, Pauillac**.....\$32.99

**2004 Cos d'Estournel, St-Estèphe** .....\$89.99

**2004 d'Armailhac, Pauillac** .....\$26.99

**2004 de Pez, St-Estèphe** .....\$26.99

**2004 du Moulin, Haut-Médoc\*** .....\$19.99

**2004 Domaine de Chevalier, Pessac** ....\$39.99  
One of Clyde's favorites—cellar it.

**2004 Gruaud-Larose, St-Julien** .....\$37.99

**2004 Haut-Beausejour, St-Estèphe** .....\$19.99  
Decant and enjoy.

**2004 Kirwan, Margaux**.....\$39.99

**2004 Latour, Pauillac** .....\$449.00

**2004 Lascombes, Margaux**.....**Inquire**

**2004 Léoville-Poyferré, St-Julien** .....\$49.99

**2004 Malescot-St-Exupéry, Margaux** ..\$39.99

**2004 Montrose, St-Estèphe** .....\$68.99

**2004 Phélan-Ségur, St-Estèphe** .....\$29.99

**2004 Pichon Baron, Pauillac** .....\$74.99

**2004 Pichon Lalande, Pauillac** .....\$79.99

**2004 Pontet-Canet, Pauillac** .....\$56.99

**2004 Reserve de Comtesse**.....\$33.99

**2004 Smith Haut-Lafitte, Pessac**.....\$44.99

**2005 Bel Air "La Chapelle" Castil** .....\$16.99

**2005 Marges, Graves\*** .....\$9.99

**2005 Plaisance, Bord\*** .....\$14.99

**2005 Richelieu, Fronsac\*** .....\$24.99

**2005 Saransot-Dupre, Listrac** .....\$19.99

**2005 Sorbey, Haut-Médoc\*** .....\$17.99

### Sauternes

**2001 Dudon\*** .....\$24.99

**2003 Le Dauphin de Guiraud**  
(375ml)\* .....\$17.99

**2004 Lieutenant de Sigalas\*** .....\$24.99

## Looking for your favorite Direct Import?

Our buyers travel abroad several times a year to buy direct from producers or negociants. Buying wines direct cuts out the middlemen, allowing us to get you special wines, previously unavailable in the U.S., at great prices! Asterisks \* throughout the newsletter denote a K&L Direct Import. For a sneak peak at our current DIs, flip to page 7 or visit [klwines.com](http://klwines.com).



## The Perfect Month for Champagne!

Well, nearly perfect. Not quite as perfect as New Years—but what better way to celebrate a loved one than to raise a glass of bubbly regardless of the month? February is all about amour, so celebrate it with Champagne. I have picked the following sparklers because they pair well with food, dessert or can simply be enjoyed by themselves.



For starters, any of the wines from **Launois** are perfect to have with oysters, subtle creamy cheeses and fowl. The half-pressure **Quartz (\$32.99)**, the **Cuvée Reserve (\$31.99)** and the **2000 vintage Blanc de Blanc (\$36.99)** are three brilliant 100% chardonnay sparkling wines. Launois is based in Mesnil and Oger and has that classic Mesnil minerality and citrus. It also has a delicacy that makes it stand out. All three wines have miniscule bubbles, cream and a slight hint of Key lime pie. The bubbles in these wines go on forever! Just watch them speed their way to the top of your glass without letting up until you're finished. It's like watching a fountain!



Although the **NV Franck Bonville Cuvée Belles Voyes (\$64.99)** is also 100% chardonnay, it is a different animal altogether. From Franck Bonville's top vineyard, the vines date from the late 1920s and early 1930s. The vineyard is a miniscule 1.75 acres, so the production is very limited. Olivier Bonville ages this wine in old oak, which results in a very complex bubbly that is full and rich with golden apples, vanilla and brioche. This is easily one of the best Champagnes in the store regardless of price. It's perfect by itself or with chicken in a light cream sauce.



For dessert, the **NV Ariston Brut Rosé (\$32.99)** is simply a must. Made from all estate-grown fruit from Brouillet, this wine is composed of 50% pinot noir and 50% pinot meunier. Twelve percent of the pinot meunier is vinified as red wine. The wine is aged for five years on its lees. The first thing that is striking about this Champagne is its salmon color and its small, small bead. On the palate, dry red Bing cherry and raspberry fruit lead to a crisp, mineral-driven finish that makes this an ideal Champagne to pair with rich chocolate desserts. I had this wine at the Ariston estate with a chocolate torte that was brilliant.

Happy Valentine's Day to everyone!

—Scott Beckerley

### Get K&L Email Updates!

Our lives are busy enough, so our leisure shouldn't be. Let K&L's experienced wine buyers keep you in the loop regarding new arrivals, specials, events and more! With K&L's email alerts YOU get to choose what we tell you about. So opt in to expertise and ease by choosing which emails you'd like to receive. K&L respects your privacy and will not sell your information to third parties. To sign up, follow the "Email Alert" link from K&L's home page.

## Champagne for Valentines

A bottle of Champagne for Valentine's is much better than flowers or candy! Often times the most romantic thing one can do is cook for that special someone and pick a wonderful bottle of bubbles to accompany the meal. On a night when restaurants often offer their worst at exorbitant prix fixe prices, it is a night that many of us here at K&L prefer to stay at home and put in that little extra effort to do it ourselves. My personal winter favorite is the noble crustacean, the crab. I like to prepare crab cakes for my Valentine so we don't have to get bibbed up on a romantic evening. The key to my crab cakes is using good, fresh crab and only enough "other stuff" to hold them together, usually just a little bit of toasted bread crumbs, one egg per Dungeness and shallots cooked in butter for flavor. The ultimate pairing for this is the **2002 Franck Bonville Brut Millesime Blanc de Blancs Champagne (\$34.99)**—a great Champagne to drink the whole meal through! The 2002 vintage looks to be very promising for the Côtes de Blancs wines, with much in common with the great 1990 harvest. The Bonville family owns 50 acres of Grand Cru vineyards and uses exclusively estate fruit in this wine. This Champagne is a great example of how far you can get for less money than a big name non-vintage when the export brokers, import companies and distributors are taken out of the deal. This is 100% Grand Cru chardonnay from Avize, Oger and Cramant and one hell of a wine. It is nervy, complex and has a clean, elusive toastiness that is hard to put a finger on, but extremely easy to drink! This wine just has it all: concentration, length and richness.

—Gary Westby

## Sparkling Dinner for Two (or More)

Whether you buy into the whole Valentine's Day romance thing or not—it's a great excuse to gather those close to you and show them you care by cooking up some love. As both Gary and Scott have mentioned, Champagne is amazingly (and to some, surprisingly) able to pair with a variety of foods, from sweet to savory. Here's a quick menu that should go wonderfully with all of the Brut and Blanc de Blanc style sparklers mentioned throughout our Romance Issue. I've included the Dungeness Crab and Fennel Salad recipe here, for the remaining recipes, check out the K&L blog at [blog.klwines.com](http://blog.klwines.com).

### Crab & Fennel Salad

#### Organic Brined Chicken with Long-Cooked Broccoli and Polenta Cheese Plate

Happy Valentine's Day!

—Leah Greenstein

#### Dungeness Crab and Fennel Salad

2 Fennel bulbs  
1 lb Fresh Dungeness crabmeat  
½ lb Fresh baby spinach

#### Dressing

2 tbsp Lime juice  
¾ tsp Sesame oil  
¼ c Olive oil  
½ tsp White pepper  
1 tbsp Sriracha (chili garlic sauce)  
Honey to taste

Remove fennel stalks. Cut bulbs in half lengthwise then slice them crosswise, creating half moons. Lightly toss in a large bowl with crab meat and spinach. Whisk lime juice, oils, pepper, Sriracha and honey in a small bowl to emulsify. Plate salad and drizzle with dressing.

## DIRECT BUYS FROM AROUND THE WORLD



*K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the U.S. market, getting them for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk\* throughout this newsletter.*

### Italy – Just arrived

#### **Ca Berti Lambrusco Grasparossa di Castelvetro “Classico”\* .....\$8.99**

Half dry and half blissfully sweet (but never cloying), this bubbly red is fragrant and fruity on the nose with black cherries and maraschinos. The bubbles are quite elegant and persistent on this number, ushering in a palate impression that is richly full-bodied and harmonious. More full-flavored and intense than other Ca Berti wines.

#### **2006 Ermacora Tocai Friulano\* ..... \$15.99**

The wonderful balance, coupled with a depth of concentration you don't see often in Tocai is followed by hints of tarragon and layers of mineral that give way to a divine richness. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish, this is the perfect accompaniment to fish or crab.

#### **2006 Ermacora Pinot Bianco\* ..... \$15.99**

This is the wine Ermacora is most known for in Italy. It has tremendous focus and concentration, rich and creamy, with custard-like flavors and hints of apples and bergamot. It is majestic on the palate, with balance, complexity and character.

#### **2004 Rocca di Montegrossi Chianti Classico\* .....\$19.99**

88 pts RP: “The estate's 2004 Chianti Classico (90% sangiovese, 10% colorino), a dark ruby, is a potent expression of sangiovese. It offers earthiness, tar, black cherries and tobacco on a medium-bodied frame. This plump, soft-textured Chianti should drink well over the next several years.”

### South Africa

#### **2006 Anwilka Constantia Stellenbosch, South Africa\* .....\$37.99**

Abundant black currant and blackberry fruit aromas with exotic spiciness add to the wine's aromatic complexity. Linear, concentrated dark berry and plum fruit flavors are perfectly balanced by the supple tannins and fresh acidity, evident through to the positive, flavorful finish.

### Chile

#### **2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile\* .....\$39.99**

92 pts RP: “...70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry, black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins and terrific balance.”

### White Bordeaux

#### **2006 Château Roquefort Blanc, Bordeaux\* .....\$11.99**

RP: “Thanks to the talented oenological team of Denis Dubourdieu, Roquefort is generally one of the most interesting generic white Bordeaux.” Made from 80% sauvignon blanc (the base of the wine is zippy and herbaceous) and 20% sémillon (for body and structure).

#### **2004 Grand Enclos de Château Cerons Blanc, Cerons\* .....\$12.99**

Outstanding dry white from vineyards consisting of flinty stones over gravelly subsoil.

#### **2006 Château Reynon “VV,” Bordeaux Blanc\* .....\$13.99**

Delicious, snappy, citric aromas and flavors. Great balance.

#### **2005 Le Rochemorin Blanc, Pessac\* .....\$17.99**

Jancis Robinson: “Rich, creamy. Full-bodied...Racy, lively. A bit floral and deep flavoured.” 100% sauvignon blanc.

#### **2006 Le Cygne de Fonreud, Bordeaux\* .....\$17.99**

Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.

#### **2004 Château Cantelys Blanc, Pessac\* .....\$19.99**

88-91 points WS: “Rich and powerful, with lots of lemon, vanilla and honey character. Full-bodied, with a medium finish.”

#### **2005 Clos Floridene Blanc, Graves\* .....\$19.99**

According to RP: “One taste of the wonderful wines he [proprietor-winemaker, Denis Dubourdieu] makes reveals the Clos Floridene as a superb white Graves, nearly matching the quality of such legends as Laville Haut-Brion, Haut-Brion-Blanc, and Domaine de Chevalier.”

#### **2005 Château La Louvière Blanc, Pessac\* .....\$35.99**

17.5 of 20 *Decanter*: “Fine, elegant and balanced. Citrus notes. Palate full and round but with lingering acidity. Drink 2008-2018.” Denis Dubourdieu is the consultant, so you know it must be good.

#### **2005 Château Couhins Lurton Blanc, Pessac\* .....\$39.99**

88-90 pts RP: “I have always adored this small estate's 100% sauvignon blanc...” Aged for 12 months in 50% new oak on full lees. Denis Dubourdieu is the consultant.

#### **2005 Château Cos d'Estournel Blanc, Bordeaux\* .....\$199.00**

Only 250 cases produced. 80% sauvignon blanc and 20% sémillon. After decanting, this wine blossoms forth. Touch of oak on the nose, but the fruit is dominant with some citrus flavors and a round, rich palate impression. Lingering finish.

### White Burgundy

#### **2005 St-Veran, Domaine de la Croix Senaillet\* .....\$14.99**

St-Veran, if you are unfamiliar, is an appellation that is literally a stone's throw away from Pouilly-Fuissé and several of the more esteemed Mâcon villages. This wine speaks to wine lovers, both Old World and New World. The nose is bright and citrusy with floral and yellow fruit tones.

#### **2006 Mâcon Solutre, Domaine Renaud\* .....\$11.99**

Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. This is such a wine.

### Rhône/French Regional

#### **2004 Châteauneuf-du-Pape, Château Vaudieu\* .....\$29.99**

According to RP: “The 2004 Châteauneuf-du-Pape has a dark ruby color in addition to plenty of rich fruit with hints of overripeness (peach and apricots) along with peppery herbs and kirsch liqueur.”

#### **2005 Côtes du Rhône, Château Montfaucon\* .....\$10.99**

One of our all-time favorite producers and the 2005 vintage is stunning. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% counoise. Violets and plum are followed by an explosion of red fruit jams on the palate.

#### **2005 Cremant de Limoux Aimery “1531”\* .....\$10.99**

It drinks like an expensive French Champagne with a rich yeasty nose and body to match. It's called “Cremant de Limoux,” the official name for a sparkling wine from Limoux (that meets certain production and quality requirements).

## Jim C's View Down Under: Heart, Passion & Grace

For the first time in the U.S., we are excited to be able present the wines of New Zealand's Pyramid Valley Vineyards. These artisan wines are the result of the heart, passion, dedication, focus and hard work of husband and wife, Mike and Claudia Weersing.

When I first got in touch with the Weersings (and Mike's Dad, Jim, a customer) who are American, they were getting ready to launch the wines in the States. When Mike and Claudia came to seek out the wine shops and restaurants that would "get" what they were doing, they came by K&L to taste the wines with me. It was a revelation. These were some of the most beautiful and interesting wines that we had tasted in some time. All of them were graceful, clear, precise examples of their varietal character with exceptional balance and purity of flavor. Without a doubt, these wines created the greatest response ever from our "Euro" oriented staff for wines in my category.

Mike's spent time working at Domaine de Montille and Pousse d'Or in Volnay, Jean-Michel Deiss and Marc Kreydenweiss in Alsace and Ernst Loosen in Germany, and his wines reflect these influences: Traditional, Old World-style with a minimum of intervention. All of the work is done by hand—from pruning, fruit thinning to hand sorting the crop. In the winery, the same holds true. There is little or no sulfur added, the wine is allowed to settle naturally, no enzymes are added and fermentation is done exclusively with yeasts cultured from each vineyard source. The malos occur naturally, there is no fining and the wines are filtered only when necessary.

In this first release, Mike and Claudia are presenting the "Growers Collection." They lease specific parts of friends' vineyards and work them organically, by hand, carefully managing the canopy. Keep your eyes peeled for their "Home Vineyard" pinots from Canterbury, which come from a biodynamically farmed site—they are set to arrive sometime in the next few months.

I will keep my notes brief as the wines speak for themselves. In fact, they scream: MUST TRY.

**2006 PVV "Kerner Estate" Pinot Blanc (\$24.99)** Fresh and floral, with hints of honeydew and a nutty note. Good texture and concentration.

**2006 PVV "Hille" Sémillon (\$25.99)** Aromas of lemon blossom, light honey, lime pith, herbs and a waxy note. Quite racy with great persistence.

**2006 PVV "Lebecca" Riesling (\$23.99)** A bouquet of pear, peach and lime with stony mineral notes. Great acid and texture.

**2005 PVV "Lebecca" Riesling (\$23.99)** Classic auslese-style with more diesel on the nose. Pear, lime and spiced apple. Generous mouthfeel with great acid, balance and length.

**2006 PVV "Eaton" Pinot Noir (\$39.99)** Bright with dark strawberry, cherry notes and highly perfumed. Tangy with fine acidity and hints of earth and dried orange peel. Very juicy with a long finish.

**2006 PVV "Calvert" Pinot Noir (\$39.99)** Darker, and more brooding than the Eaton. Black cherry, earth, light dusting of cocoa powder, spice, again a high citrus note emerges. Very good concentration and density along with great balance and length.

—Jim C

## Du Pape's Secret

Located directly east of the village of Châteauneuf-du-Pape, at the base of the plateau of Mont Redon, lies one of the grandest, although perhaps relatively unknown, estates in the appellation. Château Vaudieu (originally named Val de Dieu by the Archbishop of Avignon in 1767 who blessed "his property of vines and groves") is one of the few estates in the appellation that has consistently produced wine since the 18th century. Today the domaine is owned and managed by the Brechet family, with Laurent Brechet firmly in charge. Vaudieu currently has 70 hectares under vine, divided into 32 contiguous plots located around the château. The estate is directly adjacent to Château Rayas and shares with it finer, sandy red soils and few of the large boulder size "galets" found throughout other areas of Châteauneuf. At harvest, grapes are 100% destemmed and vinification (save a tiny amount of roussanne and syrah) is carried out in temperature-controlled stainless steel tanks. Maturation for the red wine takes place over 18 months (in epoxy-lined concrete vats), while the white CDP undergoes six months élevage before bottling. There is one bottling only for both cuvées. Below are fantastic Vaudieu selections that you should not miss.



The **2006 Châteauneuf-du-Pape Blanc Château Vaudieu (\$34.99)** is composed of 80% grenache, 15% roussanne and 5% picardin. This Rhône white displays richness or "sucrosite," though not at the expense of elegance. Sumptuous notes of white peach, honeysuckle and mandarin orange offset just the slightest nuance of vanilla bean. Although rich and fleshy up front, it maintains a great underlying acidity. Château Vaudieu is recognized throughout the appellation as producing one of the most outstanding CDP blancs year after year. It is truly one of the unsung great wines of the region. This 2006 is delicious now; however, it will reward the patient drinker with several years of cellar time.



Laurent Brechet concedes that the **2004 Châteauneuf-du-Pape Château Vaudieu (\$29.99)** is "à l'image de Vaudieu" as it exemplifies exactly what the estate is trying to achieve stylistically. It is composed of 80% grenache (from several parcels right next to Rayas), 15% syrah and 5% mourvèdre. The 2004 displays seductive notes of red cherry and raspberry, complemented by hints of lavender and dark cocoa. On the palate a lively spiciness peeks through, which adds dimension and complexity to this rich and harmonious wine. Fine tannins and a lively acidity make this an ideal candidate for drinking now and over the next five years.

—Mulan Chan

### Mike Weersing Visits K&L

Don't miss the opportunity to meet Pyramid Valley Vineyards winemaker Mike Weersing and taste these fabulous New Zealand wines! Mike will be pouring at Redwood City, Friday, February 29, 2008 from 5-6:30 p.m. See you there!

K&L



## Pure Unadultered Pleasure

The qualities of wine, like the qualities of love, are many. It can offer the sweetness of prolonged anticipation or the vertiginous urgency of immediate gratification. When the desire strikes to seize the moment and act spontaneously, I suggest the following easy-drinking, no commitment wines. There's no need to feel pressured by preparation, meeting expectations, or performing; just pop the cork, pour your honey and yourself a glass and go with it...

The **2006 Beaumes de Venise Rouge Domaine de la Ferme Saint Martin "Terres Jaunes" (\$15.99)** is an inviting blend of organic grenache and syrah. It offers tons of sweet berry fruit with a mineral touch. This is a simple, yet intensely satisfying wine. It goes down so easy and finishes so smooth.

The **2006 Muscat de Saint Jean de Minervois Clos du Gravillas "Douce Providence" (500ml) (\$14.99)** is pure unadulterated pleasure. Heady scents of orange blossom, wild roses and pineapple are sure to make you and yours swoon. Accented by a bright minerality, this dessert wine is heavenly sweet yet energizing. "Sweet Providence" is the name of this wine and once you've had a taste, you will indeed have surrendered to the moment.

—Nadia Dmytriw

## Saturday Wine Tastings, February 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, please see our website at [www.klwines.com](http://www.klwines.com) and click on "local events."

**February 2: Wines of Spain and Portugal.** One of our fastest growing regions for quality wines. Fantastic new arrivals and best buys.

**February 9: Valentine's Champagne Preview.** Come in and taste the season's best new sparkling wines. A perfect opportunity to shop for Valentine's Day—impress the one you love.

**February 16: Bordeaux.** The time has come to delve deeper into the 2004/2005 vintages. Clyde and Ralph wave their magic wands, serving up some of the best Bordeaux in the store.

**February 23: California Rhône Ranger Tastings in SF and RWC (\$20). Domestic red and white Boutique selections in Hollywood.** Just ahead of the big Rhône Ranger weekend in March, Edmunds St. John, Terre Rouge and Unti will show their wines in SF and Ridge, Qupe and Tablas Creek will show in RWC. Hollywood will taste outstanding, small-production domestic wines.

## Thursday/Friday Night Tastings

Please call the stores for more information on upcoming tastings.

### In San Francisco, Thursdays from 4:30-6:30 p.m.

Feb 7: TBA; Feb 14: Roederer and Roederer Estate; Feb 21: TBA; Feb 28: Cain Vineyards

### In Redwood City, Fridays from 5-6:30 p.m.

Feb 1: Laurent-Perrier; Feb 8: Premium Sakes w/ Vine Connections; Feb 15: TBA; Feb 22: Mount Eden Vineyards w/ Jeffrey Paterson; Feb 29: Pyramid Valley Vineyards w/ Mike Weersing

### In Hollywood, Thursdays from 5-7 p.m.

Feb 7: Premium Sakes w/ Vine Connections; Feb 14: Schramsberg; Feb 21: Northwest Wines; Feb 28: TGIC presents Australia

## Nature's Love

**2006 Vin de Pays d' Oc Rouge Domaine Beau Thorey "Bogus" (\$14.99)** Domaine Beau Thorey is a biodynamic winery located in the Coteaux du Languedoc appellation of Pic Saint Loup. For those of you who are unfamiliar with this term, biodynamic farming utilizes all the parameters of organic farming, then goes beyond not using synthetic fertilizers and pesticides. With biodynamic agriculture, there is more of an emphasis on the interrelationship between the soil, plants and animals as a self-nourishing system. Winemakers use manure and composts and the astronomical calendar as a guide to determine times of planting and harvesting. This attention to nature shows in this earthy wine consisting of mostly carignan, although vigneron (winemaker) Christophe Beau does grow an assortment of other obscure and esoteric varieties on his estate, such as oeillade and aramon.

Beau views this Vin de Pays "Bogus" more as a Vine de Soiff, a wine of thirst, a quaffing wine, if you will. He calls this wine an anti-terroir wine, in that it's more about enjoyment than anything terribly over-intellectualized. The fruit comes from several different lots, ultimately creating a very herbaceous and aromatic wine with solid character. Being a carignan freak, I can't say enough about the brooding well of dark fruits, the hints of leather and lavender and the aromatic tickle of a garrigue-like glory. This is a pleasant, low alcohol, medium-bodied wine with an easy-going mouthfeel that's supported by balanced acidity and fine tannins. In an environmentally conscious world, this is your guilt-free, green, everyday, bistro red wine, packed with flavor and Old World elegance.

-Keelyn Heeley



## 11th Annual Rhône Rangers Tasting, San Francisco

**March 15, 2008 6-10 p.m: Library Tasting, Live Auction and Winemaker Dinner at the Log Cabin, San Francisco Presidio.** Several of the RR's best winemakers will dig into their libraries to make this evening a memorable one. Celebrate with fabulous food and an abundance of Rhône style wines, followed by a live auction with unique items donated by each winemaker. Tickets are \$125 per person.

**March 16, 11 a.m.- noon: Seminar & Tasting: Beyond Viognier, An Exploration of White Rhône's, Golden Gate Room.** Explore several varieties of white Rhône's. Seminar attendees are invited to the Grand Tasting, and will be given admittance, along with members of the press and trade, at noon.

**March 16, 2:00-5:00 p.m: The Grand Tasting.** Sample Rhône varieties from over 120 Rhône Ranger member wineries and artisan food producers from the Bay Area and beyond. Festival Pavilion doors open to consumers at 2:00 p.m. Don't Miss: "Meet the Winemakers" special tasting area. Member winemakers will present 20-minute mini tastings for small groups on topics such as single vineyard syrah and vintage variation. See the schedule available the day of the tasting.

**Seminar/Grand Tasting package:** \$120 Seminar attendees get admitted to the tasting beginning at noon. Seminar tickets must be purchased in advance—tickets will not be for sale "day of."

**Grand Tasting Only:** Advance general admission: \$60. Rhône Ranger members: \$55 (must be purchased by 3/10/08) Day of: \$65.

Tickets: Call 415-345-7575 or go online: [www.rhonerangers.org](http://www.rhonerangers.org).

## CABERNET SAUVIGNON & BLENDS

1999 Beringer Private Res .....	\$64.99	2004 Ch Montelena, Napa .....	\$39.99	2004 Pahlmeyer Napa Red.....	\$129.00
2002 Beringer Private Res (375ml) .....	\$39.99	2004 Ch St Jean, Sonoma.....	\$19.99	2004 Peju, Napa .....	\$34.99
2003 Amici, Napa .....	\$34.99	2004 Clos du Val, Napa .....	\$22.99	2004 Peter Franus, Napa .....	\$39.99
2003 Aia (Miner Family), Napa .....	\$23.99	2004 Conn Creek, Napa.....	\$21.99	2004 Piedra Hill "Purple Label" .....	\$49.99
2003 Altamura, Napa .....	\$56.99	2004 Corison, Napa .....	\$64.99	2004 Robert Craig "Affinity".....	\$36.99
2003 Columbia Crest "Walter Clore" ..	\$29.99	2004 Dominus.....	\$99.00	2004 Robert Mondavi Reserve .....	\$114.00
2003 Frank Family, Napa.....	\$39.99	2004 Duckhorn, Napa .....	\$59.99	2004 Rombauer, Napa .....	\$34.99
2003 Grgich Hills, Napa.....	\$49.99	2004 Ehlers, Napa.....	\$26.99	2004 Silverado, Napa .....	\$34.98
2003 Hanna, Sonoma .....	\$19.99	2004 Estancia Paso Robles Meritage ..	\$21.98	2004 Simi, Alexander Valley .....	\$16.98
2003 Heitz, Napa .....	\$34.99	2004 Franciscan, Napa .....	\$19.99	2004 Stags' Leap "The Leap" .....	\$55.99
2003 Jordan, Alexander Valley .....	\$44.99	2004 Groth, Napa .....	\$46.99	2004 Terra Valentine, Napa .....	\$28.99
2003 Kalinda Reserve, Napa .....	\$24.99	2004 Hawk Crest, California .....	\$9.99	2004 Whitehall Lane, Napa .....	\$36.99
2003 Keenan, Napa.....	\$34.99	2004 Hedges "Three Vineyards" .....	\$16.99	2005 Alexander Valley Vineyards.....	\$14.99
2003 Napanook, Napa .....	\$38.99	2004 Hess Collection "Alomi" .....	\$19.99	2005 Avalon, Napa .....	\$10.99
2003 Silver Oak, Alexander Valley .....	\$54.99	2004 Hess Collection Mtn Cuvée .....	\$29.99	2005 Beringer Knights Valley .....	\$19.99
2003 Smith Madrone, Napa.....	\$34.99	2004 Hogue "Genesis" Wash.....	\$11.99	2005 Blackstone, California.....	\$8.99
2004 Anderson's Conn Valley Res .....	\$49.99	2004 Kunde, Sonoma .....	\$15.99	2005 BR Cohn "Silver Label".....	\$14.98
2004 Beringer Private Reserve.....	\$79.98	2004 Lancaster, Alexander Valley.....	\$59.99	2005 Carpe Diem, Napa.....	\$21.99
2004 BV Georges de Latour.....	\$79.98	2004 Lewelling, Napa .....	\$46.99	2005 Caymus, Napa .....	\$64.99
2004 BV Tapestry .....	\$36.98	2004 Lewis Cuvée L .....	\$225.00	2005 Caymus Special Select.....	\$149.00
				2005 Cliff Lede Claret.....	\$31.99
				2005 Cloverdale Ranch, Alexndr Vly ..	\$27.99
				2005 Darioush, Napa .....	\$79.99
				2005 Desert Wind "Ruah" .....	\$12.99
				2005 Donati Family Claret .....	\$18.99
				2005 Edge, Napa .....	\$16.99
				2005 Frog's Leap, Napa .....	\$32.99
				2005 Green Lion, Napa .....	\$18.99
				2005 Groth, Napa .....	\$46.99
				2005 Hess Select, California .....	\$11.99
				2005 House Wine, Columbia Valley ..	\$10.99
				2005 J. Lohr "Seven Oaks" Paso .....	\$10.99
				2005 Joel Gott, California .....	\$14.99
				2005 Joseph Phelps, Napa .....	\$44.98
				2005 Justin, Paso Robles .....	\$21.99
				2005 Kalinda, Napa .....	\$17.99
				2005 Ladera, Napa .....	\$33.98
				2005 Lewis Cellars, Napa .....	\$79.99
				2005 Newton Red Label Claret .....	\$18.99
				2005 Philip Togni, Spring Mtn .....	\$85.99
				2005 Piedra Hill "Bronze Label" .....	\$34.99
				2005 Pine Ridge, Rutherford.....	\$39.98
				2005 Poppy, California .....	\$11.99
				2005 Provenance, Rutherford .....	\$29.99
				2005 Robert Goyette, Napa .....	\$19.99
				2005 Robert Mondavi, Napa .....	\$19.99
				2005 Seventy Five "Amber Knolls" .....	\$18.99
				2005 Stag's Leap "Artemis" .....	\$44.98
				2005 Stephen Vincent, California.....	\$8.99
				2005 The Show, California .....	\$11.99
				2005 Twenty Bench, Napa.....	\$15.99
				2005 Vinifera, Napa .....	\$34.99
				2005 ZD, Napa .....	\$37.99
				2006 McManis, California .....	\$8.99

### Trey's February Picks!



**2005 Green Lion Napa Valley Merlot (\$13.99)** Sometimes there are wines that find me. I had so many requests for this item that we had no choice but to bring it in! There's just a splash of cabernet sauvignon added to this juicy and delicious merlot from winemakers Douglas Danielak and Chris Ringland, contributing nice structural tannins to balance the ripe 2005 fruit. Fresh-picked raspberry and sweet chocolate notes characterize the nose and palate; this is a versatile dinner wine, light enough in style to enjoy with heavier chicken dishes but sturdy enough to hold up to steak frites.



**2005 Provenance Rutherford Cabernet Sauvignon (\$29.99)** The majority of the grapes for this wine come from outstanding Rutherford vineyards, including Beckstoffer George III on the east side of the appellation and the Provenance and Hewitt estate vineyards on the west. Aged in a combination of new and used American and French oak barrels, the wine shows that classic "Rutherford Dust" quality found in so many wines from this appellation. Winemaker Tom Rinaldi is really allowing the fruit to speak for itself with his wines. The '05 is a great follow up to the tremendous '04. It shows flavors of mocha, Bing cherry, spicy mint, sweet herbs and blackberries. It is balanced and shows excellent finesse. Enjoy this one with some air tonight.



**2005 Turnbull Napa Cabernet Sauvignon (\$39.99)** We sold a ton of the '04 and the '05 is just as delicious! The fruit comes from the Oakville appellation in Napa. The wine sees 17 months in 50% new French oak barrels. Its firm, tannic structure is overshadowed by a big dose of black cherry and blackberry fruit. Hints of mocha, cedar and cloves linger on the palate—the tannins are firm but ripe and the finish is lengthy. For cab fans this one is hard to pass up.

—Trey Beffa

## CHARDONNAY/SAUVIGNON BLANC

### Chardonnay

2004 Chalk Hill Estate, Sonoma .....	\$36.98
2004 Ch St Jean Reserve.....	\$28.99
2004 Clos du Val, Napa .....	\$17.99
2005 Audelssa, Sonoma Coast .....	\$24.99
2005 Beringer "Sbragia" .....	\$39.98
2005 Beringer Private Reserve.....	\$29.98
2005 Cambria "Katherine's" .....	\$16.98
2005 Carmel Road, Monterey .....	\$12.99
2005 Ch St Jean "Robert Young" .....	\$21.99
2005 Ch Montelena, Napa.....	\$34.99
2005 Dehlinger Estate, Russian River	\$31.99
2005 Dutch Creek "Heintz Ranch".....	\$23.99
2005 Grgich Hills, Napa.....	\$32.99
2005 Groth, Napa .....	\$22.99
2005 Hanzell, Sonoma .....	\$59.99
2005 Hess, Monterey .....	\$8.99
2005 J. Lohr, Arroyo Seco .....	\$10.99
2005 Jordan, Russian River .....	\$27.99
2005 Keenan, Spring Mountain .....	\$22.99
2005 Kendall-Jackson Grand Reserve	\$14.99
2005 Kunde Estate .....	\$11.99
2005 Landmark "Overlook" .....	\$21.98
2005 Mark West, Central Coast .....	\$8.99
2005 Matanzas Creek, Sonoma.....	\$19.99
2005 Mer Soleil, Central Coast .....	\$34.99

2005 Newton Red Label .....	\$16.99
2005 Nickel & Nickel "Searby" .....	\$36.99
2005 Pine Ridge "Dijon Clones" .....	\$22.99
2005 Robert Mondavi, Napa .....	\$14.99
2005 Sonoma-Cutrer, Sonoma Coast	\$23.99
2005 Trefethen "Oak Knoll" .....	\$22.99
2005 White Rock, Napa .....	\$29.99
2006 Acacia, Carneros .....	\$14.99
2006 Bogle, California .....	\$7.99
2006 Cakebread, Napa .....	\$35.99
2006 Calera, Central Coast .....	\$14.99
2006 Chalona, Monterey .....	\$9.99
2006 Ch St Jean, Sonoma.....	\$11.99
2006 Edna Valley "Paragon" .....	\$9.98
2006 Far Niente, Napa .....	\$44.99
2006 Flowers, Sonoma Coast .....	\$45.99
2006 Frank Family, Napa.....	\$28.99
2006 Frog's Leap, Napa .....	\$19.99
2006 Heitz, Napa .....	\$14.99
2006 Heron, California .....	\$8.99
2006 Hollywood & Vine .....	\$40.99
2006 Justin, Paso Robles .....	\$14.99
2006 Kendall Jackson Vintners Res .....	\$11.99
2006 Kali Hart, Monterey .....	\$11.99
2006 Kalinda, Anderson Vly .....	\$13.99
2006 La Crema, Sonoma Coast .....	\$15.99

2006 Lewis, Sonoma .....	\$44.99
2006 Lioco, Sonoma .....	\$19.99
2006 MacRostie, Carneros .....	\$17.99
2006 McManis, California .....	\$7.99
2006 Melville "Estate-Verna's" .....	\$19.99
2006 Morgan "Metallico" .....	\$19.99
2006 Mount Eden "Wolf" .....	\$17.99
2006 Napa Cellars, Napa .....	\$15.99
2006 Olivet Lane, Russian River .....	\$23.99
2006 Pellegrini, Russian River.....	\$13.99
2006 Rochioli Estate .....	\$47.99
2006 Storrs, Santa Cruz .....	\$18.99
2006 Stuhlmuller, Alexander Valley....	\$21.99
2006 Talley Estate, Arroyo Grande.....	\$24.99
2006 Taz, Santa Barbara.....	\$13.99
2006 ZD, California .....	\$24.98

### Sauvignon Blanc

2005 Chance Creek, Redwood Vly .....	\$12.99
2005 Ch St Jean "Etolie" .....	\$13.98
2005 Quivira "Fig Tree" .....	\$14.99
2006 Cakebread, Napa .....	\$23.99
2006 Cliff Lede, Napa .....	\$21.99
2006 Duckhorn, Napa .....	\$22.99
2006 Ferrari-Carano, Sonoma.....	\$14.98
2006 Frog's Leap, Napa .....	\$16.99
2006 Geyser Peak, California .....	\$8.98
2006 Girard, Napa .....	\$14.99
2006 Grgich Hills, Napa.....	\$26.99
2006 Joel Gott, California .....	\$9.99
2006 Honig, Napa.....	\$13.99
2006 Husch, Mendocino .....	\$9.99
2006 Joel Gott, California .....	\$9.99
2006 Kalinda, Redwood Valley .....	\$11.99
2006 Kenwood, Sonoma .....	\$8.98
2006 Kunde "Magnolia Lane" .....	\$11.99
2006 Manifesto, California .....	\$12.99
2006 Matanzas Creek, Sonoma.....	\$16.98
2006 Morgan, Monterey .....	\$12.99
2006 Peter Franus, Carneros .....	\$19.99
2006 Pellegrini "Leveroni" .....	\$12.99
2006 Pomelo, California .....	\$8.99
2006 Provenance, Rutherford .....	\$15.99
2006 Seventy Five, Napa .....	\$14.99
2006 St Supéry, Napa .....	\$14.99
2006 Westerly, Santa Ynez .....	\$16.99
2006 Whitehall Lane, Napa .....	\$12.99

### Boutique Corner

"Wine comes in at the mouth And love comes in at the eye; That's all we shall know for truth

Before we grow old and die. I lift the glass to my mouth, I look at you, and I sigh." —William ButlerYeats



Look out Champagne, California is pushing to make great sparkling wines. The three producers below are all high-quality, low-production sparkling winemakers. I'm recommending the sparkling rosé from each producer because the ladies, well... my wife, thinks sparkling rosé is romantic.

**2004 Schramsberg Brut Rosé (\$32.99)** Schramsberg has been producing sparkling wine since 1879 and you can taste the experience. The Brut Rosé is a perfect bottle to go with any romantic rendezvous. It has beautiful notes of strawberry on the nose and the palate. A blend of 60% pinot noir and 40% chardonnay, it's slightly creamy and yeasty, with soft mineral notes and lots of fine, beautiful bubbles.



**NV Roederer Estate Brut Rosé (\$24.99)** Founded in 1981 by champagne house Louis Roederer, this wine has the family tree to make us expect great things. This Anderson Valley sparkler is cleaner and crisper than the Schramsberg with hints of strawberry and toastiness and is great on a budget. Perfect.

**2003 Iron Horse Brut Rosé (\$39.98)** Iron Horse is the only one of these producers who make still wine as well. This is the most fruit-forward of the three. The pinot noir for this cuvée come from the older pinot noir vines on Iron Horse's Sonoma County-Green Valley property. The grapes get some extra hang time in the low-lying fog, developing more intense flavors and distinct character. Big strawberry notes, but still very dry, this is the one to have with pork dishes.

—Mike Jordan



## PINOT NOIR/ZINFANDEL/MERLOT

### Pinot Noir

2004 Fort Ross "Fort Ross Vine" .....	\$37.99
2005 Aubin "Verve," Russian River ....	\$32.99
2005 BearBoat, Russian River .....	\$15.99
2005 Bogle, Russian River .....	\$11.99
2005 Carmel Road, Monterey .....	\$15.98
2005 Chalone Estate .....	\$26.99
2005 Clos du Val, Carneros.....	\$24.99
2005 Donum, Carneros .....	\$59.99
2005 Etude, Carneros .....	\$39.99
2005 J Wine Company, Russian River	\$24.99
2005 Siduri, Santa Lucia Highlands ....	\$39.99
2005 Steele, Santa Barbara .....	\$18.99
2005 Varner "Hidden Block" .....	\$36.99
2005 Woodenhead, Russian River .....	\$34.99
2006 A to Z, Oregon.....	\$16.99
2006 Adelsheim, Willamette Valley ....	\$27.99
2006 Au Bon Climat, Santa Barbara.....	\$19.99
2006 Brooks, Willamette Valley .....	\$22.99
2006 Calera, Central Coast .....	\$19.98
2006 Castle Rock, Columbia Valley .....	\$9.99
2006 Chalone, Monterey .....	\$13.99
2006 Foley, Santa Rita Hills.....	\$32.99
2006 Hitching Post "Cork Dancer" ....	\$24.99
2006 Holdredge, Russian River.....	\$31.99
2006 La Crema, Sonoma .....	\$16.98
2006 Lily, Sonoma .....	\$20.99
2006 Mark West, California .....	\$9.99
2006 McManis California .....	\$8.99
2006 Morgan "Twelve Clones" .....	\$24.99
2006 Olivet Lane, Russian River .....	\$34.99
2006 Patz & Hall, Sonoma.....	\$37.99
2006 Ponzi "Tavola," Willamette .....	\$24.99
2006 Poppy, Monterey.....	\$11.99
2006 Red Car "Boxcar," Russ River ....	\$26.99
2006 Rex Hill, Oregon .....	\$19.99

### Zinfandel

2001 Joseph Swan "Mancini" .....	\$19.99
2002 Joseph Swan, Sonoma.....	\$19.99
2004 Stephen Ross "Dante Dusi" .....	\$21.99
2005 Boeger Walker .....	\$17.99
2005 Bogle Old Vines .....	\$9.99
2005 Bucklin Old Hill Ranch .....	\$29.99
2005 Elyse "Korte Ranch" .....	\$25.99
2005 Hartford, Russian River .....	\$24.99
2005 J. Runquist "Z" .....	\$19.99
2005 Jelly Jar "Nova" Lodi.....	\$22.99
2005 Joel Gott "Dillian Ranch" .....	\$21.99
2005 Klinker Brick "OV" Lodi .....	\$14.99
2005 Michael & David 7 Deadly Zins	\$13.99
2005 Neyers "Tofanelli" .....	\$29.99
2005 Pellegrini "Eight Cousins" .....	\$19.99
2005 Plungerhead, Dry Creek.....	\$15.99
2005 Quivera, Dry Creek.....	\$15.99
2005 Rancho Zabaco "Dancing Bull" ....	\$6.99
2005 Ridge "Lytton Springs" .....	\$28.99
2005 Ridge Geyserville.....	\$29.99

2005 Ridge "York Creek" .....	\$27.99
2005 Rombauer, California .....	\$25.99
2005 Rosenblum Single Vineyards ....	Inquire
2005 Sobon "Rocky Top" .....	\$12.99
2005 St Francis "Old Vines" .....	\$18.99
2005 Tobin James "Ballistic" .....	\$13.99
2005 Unti, Dry Creek .....	\$23.99
2005 Windmill "Old Vine" .....	\$9.99
2006 Alexander Valley "Sin Zin" .....	\$13.99
2006 Dashe, Dry Creek .....	\$19.99
2006 Easton, Amador.....	\$12.99
2006 Joel Gott, California .....	\$12.99
2006 Kunin "Westside," Paso Robles ..	\$18.99
2006 Ridge "Three Valleys" .....	\$17.99
2006 Seghesio, Sonoma .....	\$16.99
Rosenblum Vintners Cuvée XXX.....	\$8.98

### Merlot

2003 Silverado, Napa .....	\$21.99
2004 Burgess, Napa .....	\$14.99
2004 Brassfield "High Serenity" .....	\$14.99
2004 Cloverdale Ranch, Alexndr Vly ..	\$21.99
2004 Francis Coppola Diamond .....	\$12.99

2004 Hall Vineyards, Napa .....	\$22.99
2004 Havens, Napa .....	\$22.99
2004 Markham, Napa .....	\$15.99
2004 Matanzas Creek, Sonoma.....	\$22.98
2004 Nickel & Nickel "Harris" .....	\$39.99
2004 Provenance, Napa .....	\$24.98
2004 Rombauer, Napa .....	\$26.99
2004 Stag's Leap Winery, Napa.....	\$21.99
2004 Swanson, Napa.....	\$23.99
2004 Twomey, Napa.....	\$57.99
2004 Whitehall Lane, Napa .....	\$24.99
2005 Blackstone, California.....	\$8.99
2005 Bogle, California .....	\$6.98
2005 Ch Souverain, Sonoma .....	\$13.99
2005 Duckhorn, Napa .....	\$49.99
2005 Ferrari-Carano, Sonoma.....	\$19.99
2005 Green Lion, Napa .....	\$13.99
2005 Lewis, Napa .....	\$69.99
2005 Parcel 41 Napa .....	\$16.99
2005 Shafer, Napa.....	\$36.98
2005 Turnbull, Napa .....	\$29.99
2006 McManis, California .....	\$7.99

### Brick's Backyard Picks: Pinot in "The Ocho"

**2006 Capiaux "Chimera" Sonoma County Pinot Noir (\$26.99)** Chimera, definition: "a mythological, fire-breathing monster, commonly represented with a lion's head, a goat's body, and a serpent's tail." What does that have to do with this wine? Not much, but it's pretty cool. I bet that monster could whoop-up on many of the lesser mythical animals like the Liger. Sean Capiaux, owner and winemaker, thought that it would be a cool name for his wine that is made up of fruit from the Sonoma Coast, Russian River Valley and the Santa Lucia Highlands. This is deep, rich pinot with notes of lingonberry and orange zest on the nose. Backed up with lasting notes of roast game, black cherry and mouth-watering acidity this is one bitchin' wine.



**2006 Et Fille "Palmer Creek Vineyard" Eola-Amity Hills, Oregon Pinot Noir (\$34.99)** This winery was in the running for my favorite new find of 2007, and their winter releases in "The Ocho" are just as good, if not better. Pleasing crushed cherry and underbrush are sure to please the nostrils. Immediately you know you have something serious, something built with passion. The intensity here is special; this shows tremendous balance of fruit, oak, tannin and acid. The undercurrent of thyme and bay leaf are a solid base for the zippy, red-fruited, core. A true find and a must try.

**2005 Alexander Valley Vineyards "Wetzel Family Estate" Alexander Valley Pinot Noir-\$28 elsewhere-(\$19.99)** Alexander Valley isn't the heart of pinot country by any means, but in cool years like 2005 pinot can do decently. This overachieves, to the point that it shocked all of us hardened, stubborn, snobby wine vets. Even Jim Barr liked it (no word from Anderson yet though). The rosemary, Rainier cherry and white raspberry aromas that burst from the glass are the first indication that this is something special. Vibrant flavors abound here with rhubarb, strawberry and sweet backyard-grown cherry tomatoes fleshing out a tangy finish. Take advantage.

—Bryan Brick

## OTHER DOMESTIC WINES

### Syrah/Petite Sirah

2001 Steele "Parmelee-Hill" .....	\$19.99
2003 Kunde, Sonoma .....	\$19.99
92 pts <i>WE</i> and picked as an Editor's Choice!	
2004 Jaffurs "Verna's" Syrah .....	\$37.99
2005 Bogle California Petite Sirah .....	\$8.99
2005 Carlisle Sonoma Syrah .....	\$29.99
2005 Copain "L'Hiver" Syrah .....	\$15.99
2005 Girard Petite Sirah.....	\$23.99
2005 Justin, Paso Robles .....	\$21.99
2005 JC Cellars "Fess Parker" .....	\$25.99
2005 Justin, Paso Robles .....	\$21.99
2005 K Vintners "Cougar Hills" .....	\$40.99
2005 Lewis "Ethan's" Syrah .....	\$47.99
2005 Melville "Verna's" Syrah .....	\$17.99
2005 Neyers "Old Lakeville Road" .....	\$25.99
2005 Ojai, Santa Barbara .....	\$23.99
2005 Rosenblum "Rominger" .....	\$22.99
2005 Stolpman Estate .....	\$26.99
2005 Vinum "PETS" Petite Sirah .....	\$9.99
2006 Hocus Pocus, Santa Barbara .....	\$17.99
2006 Holus-Bolus Syrah.....	\$25.99
2006 McManis, California PS .....	\$9.99
2006 Owen Roe "Ex-Umbris" .....	\$21.99
2006 Qupe, Central Coast .....	\$14.99
2006 Red Car "Boxcar" Syrah .....	\$21.99
2006 Rosenblum "Heritage Clones" ....	\$14.98

91 pts and a "Smart Buy" from *WS*: "Firm, ripe and intense, with a complex range of mineral, wild berry and blackberry flavors that lean toward jammy without being excessive."

### Domestic Red

2004 Altamura Sangiovese.....	\$34.99
2004 Atrea Old Soul Red .....	\$23.99
2004 Matchbook "Blockhouse" .....	\$14.99
2004 Tablas Creek "Cotes Tables" .....	\$19.99
2005 Bacio Divino "Pazzo" .....	\$29.99
2005 Luna Sangiovese .....	\$19.99
2005 McPrice Myers Grenache .....	\$29.99
2005 Palmina Barbera .....	\$19.99
2005 Paraduxx Napa Red.....	\$47.99
2005 Purisima Canyon Red.....	\$10.99
2005 Rosenblum Black Muscat (375ml) .....	\$14.99
2005 Rosenblum Mourvèdre.....	\$14.99
2005 Turnbull Old Bull Red .....	\$18.99
2005 T Vine Grenache .....	\$28.99
2006 Hey Mambo Sultry Red .....	\$8.99
2006 Kunin "Pape Star" CC Red.....	\$17.99
2006 Lioco "Indica" Red .....	\$18.99
2006 Orin Swift "The Prisoner" .....	\$31.99
2006 Owen Roe "Sinister Hand" .....	\$21.99

### Domestic White

NV Sokol Blosser "Evolution" .....	\$13.99
2003 Corison "Corazon" Gewürz .....	\$23.99
2005 ABC Pinot Gris/Pinot Blanc .....	\$14.99
2006 Belle Glos Mendocino Pinot Rosé.....	\$24.99
2005 Beringer Alluvium Blanc .....	\$11.99
2006 Cambiata Albariño .....	\$18.99
2006 Celadon Grenache Blanc .....	\$17.99
2006 Chehalem Pinot Gris.....	\$15.99

2006 Conundrum White Blend .....	\$21.99
2006 Copain Saisons des Vin Viog.....	\$13.99
2006 Kung Fu Girl Riesling .....	\$14.99
2006 Lazy Creek Gewürztraminer .....	\$23.99
2006 Luna Napa Pinot Grigio .....	\$14.99
2006 Palmina "Alisos" Pinot Grigio....	\$19.99
2006 Ponzi Willamette Pinot Gris .....	\$15.99
2006 Qupe "Ibbara-Yng" Viognier.....	\$27.99
2006 Sobon Estate Amador Viognier..	\$12.99
2006 Tu Tu California Pinot Grigio....	\$11.99
2006 Vinum Chellars CNW Chenin .....	\$8.99
2006 Sofia Coppola Pinot Rosé.....	\$11.99
2006 SoloRosa California Rosé .....	\$11.99
2007 Pine Ridge Chenin/Viognier .....	\$10.99

### Domestic Sparkling Wine

1999 J. Schram Brut .....	\$74.99
2000 Roederer "l'Ermitage" .....	\$34.99
2004 Domaine Carneros Brut .....	\$19.98
2004 Iron Horse "Wedding Cuvée" ....	\$26.99
2004 Schramsberg BdB/BdN.....	\$27.98
2004 Schramsberg Brut Rosé.....	\$32.99
2006 Niebaum-Coppola Sofia BdB.....	\$16.99
NV Domaine Chandon Brut/BdN .....	\$14.98
NV Domaine Mumm Brut/BdN.....	\$13.98
NV Gloria Ferrer Brut/Blanc de Noir	\$14.99
NV J Wine Company "Cuvée 20" .....	\$21.99
NV Roederer Estate Anderson Valley	\$16.99
NV Roederer Estate Rosé.....	\$24.99
NV Scharffenberger Brut.....	\$14.99

## Hollywood Hot Pix: Sparkling Wine For Lovers!

Just because it has bubbles doesn't mean it has to be Champagne. There are several outstanding sparkling wines from California's North Coast regions that will be satisfying for you and your sweetheart on Valentine's Day.

**NV Roederer Estate Anderson Valley Brut (\$16.99)** Still one of California's finest sparkling wines, this is produced from the estate's own vineyards in Anderson Valley. Creamy, rich and full-flavored, it is the perfect sparkler for that surprise breakfast in bed.

**2004 Schramsberg Blanc de Blancs Sparkling Wine (\$27.98)** This 100% chardonnay cuvée is one of the most generously flavored examples I have tasted from California. There are great apple and citrus notes with an underlying richness beneath the vibrant acidity. The wine finishes with tropical notes that express the ripeness of this vintage. Make this part of a romantic dinner for two.

**2004 Iron Horse Sonoma "Wedding Cuvée" (\$26.99)** The "Wedding Cuvée" is Iron Horse's best-known sparkling wine. It is predominately pinot noir with a splash of chardonnay. It has a robust, creamy mousse with lots of dough and baked bread aromas. There is a subtle floral note that complements the well-balanced finish. No wonder it's a favorite of Cupid's.

—Keith Mabry

## K&L Hours and Information

**Mailing list:** If you are not on our mailing list and would like to be, please call one of our stores or visit our website, [klwines.com](http://klwines.com). If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email list.

**Hours:** San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

**Availability:** Certain wines are in short supply and may sell out before you receive this newsletter. It takes weeks from the time the newsletter is written to the time you receive it.

**Sale Dates:** End February 29, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

**Will Call/Hold Policy:** We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

## Brick's Latin Picks: What I Love

When our newsletter editor, Leah Greenstein, e-mailed me and said that our theme for the February newsletter was “romance,” I had the dry heaves for about five minutes. But Leah is cool and I’ll play along, by my rules. So I’ll tell you what I really love.

MEAT! Yep that’s right I’m a full-blown carnivore. None of this healthy, hippie-food stuff for me. I love meat. I’m the kind of guy that thinks that the salad that came with the steak I had for dinner last night was just a waste of meat space. I’m a member of the “Bacon of the Month Club” three years running and I can’t think of a day that I’m happier than when that pound of bacon shows up on my doorstep. My love of meat started young, my dad being an avid hunter. What was I supposed to do, say no to those perfectly rare venison steaks?

So last year my other love, Kara, and I came up with an event to honor this one true love. MEATCAKE! Held on Valentine’s Day, we invited all of our carnivore friends, and our veggie friends as well (for some reason they didn’t show), for the first annual Meatcake. This idol of carnage was built from a combined eight pounds of beef, pork and lamb each dedicated to its own layer in the style of a three-layer wedding cake. But that is not all. The icing was made of mashed potatoes that included a pound each of butter and Gorgonzola. And yes there was bacon, florets that were designed by our friend’s eight-year old daughter. An amazing, and loving, tribute to our love of meat, pictures available on request.



Kara and I haven’t quite decided what the design is this year, there has been some talk of meat-cupcakes, but we’ll see. I do know that I’ll be having these meat-friendly wines with whatever we come up with.

**2001 Bodegas Balcona “Partal I” Bullas, Spain (\$19.99)** 90 pts RP: “Dark ruby-colored, it offers up an excellent nose of forest floor, mushroom, pepper, black currant, and blackberry. Full-bodied, the wine has gobs of fruit, well-concealed ripe tannin, and is seamless on the palate.”



**2006 Descendientes de Jose Palacios “Petalos” Bierzo, Spain (\$17.99)** 91 pts WE: “Ruby-red. Vibrant red berry and cherry aromas are underscored by pungent minerality and rose; this smells like a great Chambolle-Musigny. Sweet raspberry and floral pastille flavors are enlivened by brisk acidity and gain sweetness with air. Very suave, focused and strikingly pure wine with superb complexity and poise.”



**2004 Finca Sobreño Toro, Spain (\$11.99)** Toro sits high a top a plateau in Castilla-Leon. The red clay soils, dotted with bush-trained vines, stretch beneath a wide clear sky. From this stark and dramatic climate, comes a red wine that is big and bold in flavor and structure. Finca Sobreño is a classic example of a red made from tinto de toro, the local clone of tempranillo. From the aromas of vanillin oak to the deep blackberry fruit on the palate, this red packs a real punch. The full flavors compliment the long spicy finish and ripe tannins.

—Bryan Brick

## A South American Romance: Chilean & Argentinean Beauties for Valentine’s Day

**2005 Matetic Equilibrio “EQ” Chardonnay San Antonio, Chile (\$19.99)** Light up your significant other’s soul with this rich, satisfyingly oaky chardonnay that still maintains a sense of brightness. Pineapple and butterscotch dance together in lock step, leading to a long, citrus-tinged finish. Fans of big chardonnay produced in sunny Napa and Sonoma will really enjoy this Chilean chard.



**2005 Mauricio Lorca “Ópalo” Malbec Uco Valley, Argentina (\$19.99)** Delicious, unoaked, edgy malbec. A nose of cherries and damp leaves leads to a snappy mouthful of red wine that would be a perfect accompaniment to a wide range of home-made dishes. My pick, though, would be an herb-roasted chicken with your favorite mac ‘n cheese recipe. Accompanied by a bottle of the Ópalo, it’s a perfect way to spend the evening with a loved one.

**2005 Benvenuto de la Serna “Blend” Valle de Uco, Argentina (\$17.99)** This blend of 60% malbec and 40% merlot seduces with red plums and violet on the nose. It is ripe and opulent, and reminiscent of Dolcetto, just with a touch more forward fruit. Enjoy this beauty with rack of lamb, steak, or perhaps a homemade mushroom risotto. Risotto + Benvenuto de la Serna = a perfectly romantic Valentine’s Day!

—Joe Manekin

## El Mundo Latino



**2006 Can Feixes Blanco Penedes, Spain (\$11.99)** This unusual white wine comes from Penedes, which is the region just outside of Barcelona. Made from a blend of parellada, macabeo, chardonnay and malvasía, the Can Feixes has aromas of orange blossoms, apple and spice. The exotic aromatics are fresh—almost spring-like—followed by an ample palate and a long crisp finish. Enjoy this white wine before a meal or with light seafood dishes like tuna tartare.

**2005 Tikal Patriota, Mendoza, Argentina (\$20.99)** Ernesto Catena, scion of the famous Nicolas Catena, has been creating stunning red wines under his own label, Tikal. He has three different cuvées, each emphasizing a different aspect of his philosophy of Argentine wine. The Patriota features the grapes malbec and bonarda, which are the favorite grapes of this South American country. Big and bold, this red wine is full of ripe blackberry fruit and spice. Enjoy the Patriota with any item off the grill or perhaps braised beef short ribs.



**2005 Almaviva, Chile (\$64.99)** 94 pts RP. The first time that I tried this wine last year, I knew it was going to get a big score. It has all of the flashy fruit of the ’03 but better structure. Aromas of black cherry, currants, tobacco and vanillin oak are complemented by ripe, rich fruit on the palate. The intense flavors on the palate continue on with a finish that lasts and lasts. The 2005 Almaviva is a wine to keep in your cellar for a long while. Given time, I really think that this 2005 will surpass the 2003.

Buen Provecho.

—Anne Pickett

## Love Vs Lust

Ahhhhh February at last! The end of the holiday season has finally arrived and it couldn't have come soon enough—at least for me, that is. For me, the “holiday season” starts the week before Halloween and comes to a well-anticipated end the day after Valentine's Day. Think about all we've been through. On second thought, don't! It's too much! Now the Month of Love is upon us, the final act if you will. This could be the one holiday that can make or break the rest of your year. This day, evening and night can, and will, set the tone for the upcoming 9 ½ months.

They (still not sure who “they” are) say that there is a fine line between love and lust. They say it's always fun and exciting in the beginning, but is this something that is going to last? Will it be a long and meaningful relationship that will pay off over time? Or, will it be an over-exhilarating, whirlwind adventure that leaves you dizzy, wondering what happened and will it ever happen again? What about both you ask? Ha ha...many people have tried my friend, but *they* say you must choose one over the other, that you can't have both. You must pick love or lust, there is no wavering, no teetering.

Luckily with wine it's not so cut and dry. Maybe you can have both and it's just a matter of perspective. With this said, I give to you a small selection of wines to tempt both sides—Take into consideration everything we've talked about up to this point. All can be enjoyed now (you lusty little bugger) but will last a life time (you romantic fool) as well. Good luck to you!!!

The **2006 Dönnhoff Niederhauser Hermannshohle Riesling Berauslese (375ml) (\$159.99)** is a precise, taught, salty, stony, smoky “friend” that is filled with spiced wild cherries and cinnamon.



The **2006 Dönnhoff Oberhauser Brucke Riesling Berauslese (375ml) (\$152.99)** is slightly more voluptuous but extremely well put together. Very dense with a lot to say, but a classy outer shell that is clean and a bit shy as well.

And, if those small bottles aren't really doing it for you may I introduce **2002 Dr. Loosen Erdener Pralat Long Gold Capsule Auslese (\$249.95)**. Big, rich and out there, ready for a good time, anytime. You know anytime gold is involved, things are different!

—Eric Story

## K&L Recommends

Did you know that you can easily share your K&L finds with your friends? Just click on the “Recommend this item to a friend” link on your favorite wine and K&L sends an email to one or more of your pals or loved ones with a direct link to the wine! No more trying to figure out how to type a grave accent mark or hoping a gift-giver gets it right.

K&L

## I ♥ Croatia: Yes, That's Right

The part of this business that I really love is discovering wines from places slightly off the beaten path. Sometimes we get a little jaded living here in California with so much wine from our own state at our fingertips that we forget that there are peoples all over this globe making great wines. Over the next couple of months I am going to deviate a bit from my standard Loire/Alsace/Germany/Austria focus and hopefully introduce you to some really captivating wines from places like Greece, Hungary, Lebanon, Israel and Croatia, our topic here. Commitment to quality, conscientious work in the vineyards and care in the cellar have no political boundaries; there are growers and winemakers in every corner of the world who have trained in the most prestigious enology programs, worked in the cellars and among the vines of established icons and have taken the knowledge back to their homes to give it a go. Croatia is just one of these spots.

Croatia is roughly divided into two main regions, the coastal, along the Adriatic, which enjoys a Mediterranean climate, and the continental inland along the Drava and Sava rivers, which is slightly warmer. I encourage you to try the following selections and begin your discovery of new and exciting wines, regions and the people who produce them.



**2005 Kozlovic Malvazija Istria (\$18.99)** This is gorgeous malvasia from Istria, right up near the Italian border, that just sings. The wines here are very modern, clean and bright, yet still retain something very Old World about them. This beauty is full of white flowers, honeysuckle and stone fruit; it is full and roundish in the mouth and finishes dry with a tang of citrus.



**2005 Dingac Vinarija, Plavac Mali, Coastal Region (\$10.99)** Grapevines have been adorning the southern slopes of the Peljesac Peninsula on the Dalmatian Coast since the beginning of mankind. The plavac mali grape variety thrives remarkably well in such sunny Karst soil and this is where the king of Croatian red wines, Dingac, dwells. Plavac is an ancestor to our zinfandel and a hint of that spicy, brambly fruit is evident here with touch of pepper and mineral.



**2004 Plenkovic Zlatan Plavac Barrique, Island of Hvar, Croatia (\$34.99)** On Hvar, known as Europe's sunniest island, the foundations of viticulture were established as far back as the 5th Century BC by the ancient Greeks. The vineyards of the Plenkovic Winery occupies slopes with up to a 40-60% incline on the southern coast of the island. The Zlatan Plavac is one of the most sought after wines in Croatia, made from plavac mali grown in the Sv. Nedjelja locality. This is strong wine with 13-14% alcohol, total acids of 5-6 g/l and rich in extract. Put this in the cellar for five years, or enjoy now with hearty meat-based dish.

Please see the website for other Croatian wines in stock.

—Jeff Vierra

## Jim's February Gems

It is with a heavy heart and lots of sadness and questioning that I must report to you the loss of someone who had become very dear to me. My father-in-law, Roy Amara, died New Year's Eve morning after a very short illness. He was an incredibly intelligent, analytical, giving person that expected the absolute best from those around him. Only five people (my father and mother, my older brother and Chris) ever knew me, understood me, influenced me and touched me as much as he did. Anderson, Eby, The Beaner, Chris (and her mother and two brothers) and I miss him and realize the many people that he touched and influenced will, too. "The Piper is calling you to join him... your stairway lies on the whispering wind," Roy. We love you.

Sorry to burden you with that. He was an incredible person and I needed to do it.

We have imported one of the finest dry white Bordeaux that I have tasted to date. The **2006 Le Cygne de Fonreud Listrac Blanc\*(\$17.99)** is a blend of sauvignon, sémillon and muscadelle. Vibrant, exotic aromas of pear and mango with undertones of lime zest are evident from the get-go, leading to a perfectly balanced white with incredible structure and a creamy mid-palate, yet with a crisp, mouthwatering finish. This is an amazing white that The Beaner has told me will be our house white wine for the month. (🍷🍷🍷🍷🍷🍷)

The next installment of the **Aimery Sieur D'Arques Cremant De Limoux, "1531"\* (\$10.99)** has arrived and may be this producer's best cuvée to date. On the nose are heaps of green apple, pear and lemony fruit with just a hint of almond nuttiness. In the mouth, this Gem is clean, dry, crisp and well-mannered. Eby says that once again this will be our house sparkler for the month and, even though she is on kitty

## The Adventures of Joe Berg, Private Eye

### The Case of the Mystery Tasting

The relentless sun seared my eyeballs like a piece of tuna. That globe of mass destruction was carrying out its preemptive strike with a combination of napalm, pepper spray and bleach. My head pounded in time with my pulse, which was weaker than a shoplifter's alibi. My ears rung with the bells of Notre Dame as played by Quasimoto. So this is what hell is like.

As I blurred into focus, the ball of burning sun became my table lamp, its planets a siren wail alarm clock and a bottle of Scotch emptier than a politician's promise. I pulled myself up, pulled my pants on and pulled open the drawer. Aspirin, coffee and a stale doughnut later, I felt a bit more like myself. How could I not? I was myself.

I checked messages, as boring as a tie clasp convention. Except for one: An invitation to a wine tasting with two of the most influential writers in the world—an English gent and a guy from Maryland. I was on the trail of the Mad Counterfeiter, and I knew he would be there as well. His identity had never been revealed. I wanted it, and I was as determined as a spawning salmon to unveil it.

When the hour of the great tasting began, we were ushered onto a stage with three chairs. The witnesses to this tasting numbered in the thousands. I sat down, followed by the Englishman and the Marylander. The first wine was served.

The English gent pronounced this lovely red: "Foursquare in its complicated simplicity. Quite fine of breed and quite quite of quite."

prozac to control her temper, she will claw you if you disagree with her about this wine. (🍷🍷🍷🍷🍷🍷)

An old, familiar, wonderfully drinking Gem has appeared at our house of vino worship with the arrival of the **2003 Château Greysac Begadan, Médoc (\$16.99)**. Anderson has referred to this as deserving nine dog tail wags and a whole lot of "Anderson Hoots." Medium-deep ruby in color, the nose throws tons cranberry to plummy fruit at you, with roasted coffee tones and chocolate. Rich, broad flavors with integrated tannins are richly presented in a highly-structured, full-bodied, complex wine that drinks well today but will age another five to ten years, easily. This will be our house wine for drinking and clearing for the month of February according to Anderson.

(🍷🍷🍷🍷🍷🍷)

Some of my favorite everyday drinking wines, other than Kalinda and what I make, are those coming from the south of France, especially from the Languedoc area. The **2003 Clos Du Gravillas Cotes De Brian, "Le Rendez-Vous Du Soleil," Vin De Pays (\$15.99)** represents a pure example of a red wine with incredible backbone and soul, as well as a great value. Produced primarily from carignan, with just a touch of cabernet, this is a wine designed to drink now with such things as wild game and red meat. Deep ruby in color, this wine is loaded with currants, chocolate and dried rose petal notes on the nose that lead to a viscous, silken mouthfeel of excellent depth, complexity and length. Anderson has said this will be our other house red for the month. (🍷🍷🍷🍷🍷🍷)

If you have any questions about these wines, e-mail me at: [jimbarr@klwines.com](mailto:jimbarr@klwines.com).

—Jim, Anderson, Eby and The Beaner

The Marylander: "Cedar, allspice and currently curranty currants. Plum, rum and scrum. A finish that lasts until Valentine's Day. 96 points."

What a bunch of hooey. I knew the wine: **1997 Langoa Barton (\$39.99)**—Solid as a priest's promise, with cherry notes at once as rich as a trifecta win and as balanced as Karl Wallenda. This is a better value than Manhattan for beads and almost as much a steal.

I kept looking for signs of the Mad Counterfeiter. But he was well hidden. The next wine was poured.

I quote the Brit thusly: "A white wine, tasted seven times with consistent whiteness. Sweet, plump and an obstinately forthcoming 'pollo du mer' finish."

The Marylander: "No cedar, allspice or currently curranty currants. Sweet, ripe, ripe and sweet. 83.7 points celsius with scattered showers and continued northerly winds."

C'mon guys. It's obviously '82 **Suduiraut (375 ml) (\$49.99)**, a great success in '82: Lush as W.C. Fields, Bold as Captain Kirk and sweeter than a dyslexic bank teller.

I spun around to see a door closing at the back of the theater. It was him—I knew it. The Mad Counterfeiter had gotten away. I had won the tasting, but the crime remained as unsolved as a Rubik's cube in a chicken coop...

—Joe Zugelder



**White Burgundy for Everyday or a Special Occasion**



The 2006 Mâcon Solutré, Domaine Renaud (\$11.99) is really refreshing. It comes from the slopes of the second largest monolith in Europe, Solutré. With the cool nights and the rocky soil, the wine has a snap that is missing from many of the Mâcons from further down the plain, where the vines have their feet in clay, instead of fractured rock. It is a personal favorite for everyday drinking.



For a romantic bottle to share with your loved one for Valentine's Day, without totally breaking the bank, let me recommend the 2005 St-Aubin 1er Cru, Les Charmois, Maison Champy (\$29.99). It comes from a lovely vineyard located right next to Chassagne-Montrachet Premier Cru vineyards. You can literally stand with one foot in this vineyard and the other in Chassagne-Montrachet, Chaumées, 1er Cru. It is supple and rich with an interesting note of toasty oak and sweet Chassagne-like fruit on the nose.

À Santé!

—Keith Wollenberg

This is just a smattering of K&L's White Burgundies—check our website at [www.klwines.com](http://www.klwines.com) for up-to-the-minute inventory information. Direct Imports indicated by an asterisk\*.

**Chablis**

- 2005 Chablis, Domaine Gerard Tremblay\* (375ml) .....\$8.99
- 2005 Chablis 1er, Fourchaumes, Dom. Tremblay\* (375ml).....\$13.99
- 2005 Petit Chablis, Domaine Louis Michel .....\$17.99
- 2005 Chablis, St-Victoire, Domaine Seguinot-Bordet .....\$17.99
- 2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard .....\*\$18.99
- 2004 Chablis Grand Cru, Bougros, Côte Bougerots, Wm. Fevre\$69.99
- 2005 Chablis Grand Cru, Les Clos, Dom. Billaud-Simon .....\$73.99

**Macon & Cote d'Or**

- 2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin\* .....\$11.99
- 2006 Mâcon-Charnay, Domaine Renaud\* .....\$11.99
- 2006 Mâcon-Solutré, Domaine Renaud\* .....\$11.99
- 2006 St-Véran, Domaine des Nembrets\*.....\$14.99

We are directly importing several spectacular wines from a tiny domaine in the hills of Mâcon in a town called Vergisson. This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!

- 2005 St-Véran, Domaine de la Croix Senaillet\* .....\$14.99
- 2005 Bourgogne Aligoté, Raisin Dorée, Michel Lafarge.....\$18.99
- 2006 Bourgogne Blanc, Domaine Paul Pernot.....\$18.99
- 2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin.....\$18.99
- 2004 Bourgogne Aligoté, Domaine Benoit Ente .....\$18.99
- 2005 Pouilly-Fuissé, Solutré, Domaine Auvigue .....\$19.99
- 2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets\* .....\$20.99
- 2005 Ladoix 1er Cru Blanc, Hautes Mourotes, Mérode\*.....\$23.99
- 2006 Pouilly-Fuissé, Les Folles, Domaine Nembrets\* .....\$23.99
- 2004 Bourgogne Blanc, Domaine Benoit Ente.....\$24.99
- 2005 Pouilly-Fuissé, La Roche, Domaine Nembrets\* .....\$25.99
- 2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros ....\$29.99
- 2005 St-Aubin "Charmois," 1er Cru, Champy\* .....\$29.99

- 2005 Meursault, Chevalières, Domaine Matrot .....\$29.99
- 2005 Meursault "Tillets," Domaine Denis Carré.....\$30.99
- 2005 Bourgogne Blanc, Lucien Le Moine .....\$31.99
- 2004 Pernand-Verg. "Sous Fretilles," 1er, Deux Montille .....\$37.99
- 2006 Puligny-Montrachet, Domaine Paul Pernot .....\$39.99
- 2005 Puligny-Montrachet, Domaine Bachelet-Monnot .....\$42.99
- 2004 Puligny-Montrachet, Domaine Château de Puligny .....\$46.99
- 2005 Chassagne-Mont. "Clos St. Jean," 1er, Paul Pillot\* .....\$46.99
- 2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard .....\$46.99
- 2004 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger .....\$59.99
- 2005 Puligny-Montrachet 1er Cru, Chalumeaux, Ch de P-M ....\$61.99
- 2005 Chassagne-Montrachet "Blanchots Dessus," 1er, Deleger \$63.99
- 2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard .....\$63.99
- 2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard ....\$63.99
- 2005 Puligny Montrachet, 1er Cru, Chalumeaux, Champy\* .....\$64.99
- 2006 Puligny Montrachet 1er Cru, Clos Garenne, Pernot .....\$73.99
- 2004 Puligny-Montrachet "Referts," 1er, Dom. Benoit Ente .....\$78.99
- 2004 Puligny-Montrachet "Champs Gain," 1er, Benoit Ente ....\$81.99
- 2005 Corton-Charlemagne, Maison Champy\* .....\$99.95

**Beaujolais**

- 2006 Morgon, Louis Tête .....\$14.99  
Bright flavors, with a lovely gamay spice note. I thought it one of the best of the vintage for this producer.
- 2005 Julienas, Cuvée Speciale, P. Granger .....\$14.99
- 2005 Moulin-à-Vent, Maison Louis Tête .....\$15.99
- 2005 Morgon, Côte du Py, Domaine Dominique Piron.....\$16.99  
We cannot get enough of the artisanal wines from this small, quality conscious Beaujolais producer. This Côte du Py hails from the very heart of the appellation. Quite structured with fine minerality and excellent length.
- 2005 St-Amour, En Rontey, Michel Cheveau .....\$19.99

### Shipping Information

<p>ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA.</p> <p>We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you.</p> <p>ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS</p>	<p>OLD.</p> <p>When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old.</p> <p>If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.</p> <p>Please call our sales department for rate quotes:</p> <p style="text-align: center;"><b>1-800-247-5987</b></p> <p><b>Local Delivery Service is also available.</b> Please contact your local K&amp;L. Please note, there is a 5% restocking fee for returned or cancelled orders.</p>
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**Pour Votre Plaisir**  
*A New Face Emerges*

One of my favorite things to do in Burgundy is to visit new, lesser-known domaines. It is fascinating to meet the proprietors and winegrowers and to taste their wines. Often it is apparent why the domaine has not found representation in the marketplace, unfortunately. But every once in a while, you taste in a cellar and find yourself thinking: "This guy makes great wines. This is my Lucky Day!" Well, I had that experience this year, and want to introduce you to a new producer: **Domaine Jean-Paul Magnien**. This is not one of the Magniens in the market already, although in Burgundy, everybody is related in some fashion.

Their wines are pure, bright and rather more Chambolle-like than is the norm for Morey-St-Denis. Since I love Chambolle, I hardly think of that as a negative. The **2005 Morey-St-Denis\* (\$31.99)** comes from the Aux Petite Nois vineyard; it has very bright, round, red fruits and a thread of minerality running through it. Delicate with red fruit notes like a Chambolle. The **2005 Morey-St-Denis 1er Cru, Faconnieres\* (\$49.99)** shows more weight and size, an expressive mouthfeel and lovely minerality, as you might expect from this vineyard next to Les Millandes. The **2005 Morey-St-Denis 1er Cru, Mont Luissants\* (\$51.99)** comes from high on the hillside, above Clos de la Roche, and has deeper, darker fruit on the nose than the Faconnieres. It is also a bit plummier on the palate, with very rich, round, ripe fruit. This is more powerful and bigger than the Faconnieres, but not as fine and elegant. The **2005 Chambolle-Musigny 1er Cru, Sentiers\* (\$56.99)** comes from the vineyard on the border with Morey, just below Bonnes Mares, Grand Cru. It shows red fruit notes and elegance, with some Morey earthiness on the finish. There are also a few bottles available of **2005 Clos St-Denis\* and Charmes-Chambertin\* (\$84.99 each)**. If you try some of these wines, I suspect you will see why my excitement meter went "tilt" when I tasted at this tiny domaine. *À Santé!*

—Keith Wollenberg

*This is just a smattering of K&L's Red Burgundies—check our website at [www.klwines.com](http://www.klwines.com) for up-to-the-minute inventory information.*

**Côte de Beaune & Chalonnaise**

- 2005 Bourgogne Rouge, Be Friends Villages .....\$13.99
- 2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley .....\$17.99
- 2005 Bourgogne Rouge, Cuvée Gerard, Nicolas Potel .....\$18.99  
This lovely, bright pinot is an homage to Nicolas' father Gerard.
- 2005 Bourgogne Rouge, Château Demessey .....\$19.99
- 2005 Bourgogne Rouge, Domaine Bachey-Legros .....\$19.99
- 2005 Bourgogne Rouge, Domaine Edmund Cornu .....\$20.99
- 2005 Savigny-lès-Beaune, Domaine Denis Carré .....\$21.99
- 2005 Santenay, Clos de Malte, Domaine Louis Jadot .....\$26.99
- 2005 Monthelie Rouge, Chateau de Puligny Montrachet.....\$27.99
- 2005 Santenay, Champ Claude, Domaine Lucien Muzard.....\$28.99  
This is deep, with real old-vine character. Located, as it is, next to Chassagne-Montrachet, it has an earthiness that is very distinctive.
- 2005 Pernand Vergelesses 1er Cru, Fichots, Champy\* .....\$29.99
- 2005 Savigny-lès-Beaune, Grands Liards, Camus-Bruchon.....\$32.99

- 2005 Santenay 1er , Clos Rousseau, V.V., Bachey-Legros .....\$33.99
- 2005 Monthelie Rouge, Domaine Pierre Morey .....\$36.99
- 2005 Savigny-lès-Beaune 1er, Lavieres, Camus-Bruchon.....\$36.99
- 2005 Pommard Clos de la Platière, Prince de Mérode\* .....\$36.99
- 2005 Savigny-lès-Beaune 1er Cru, Narbantons, Camus-Br.....\$38.99
- 2005 Volnay, Vieilles Vignes, Nicolas Potel.....\$39.95
- 2005 Pommard, Noizons, Domaine Denis Carré .....\$39.99
- 2005 Beaune 1er Cru, Aux Cras, Maison Champy\* .....\$39.99
- 2005 Beaune 1er Grèves, Domaine Thomas-Moillard .....\$39.99
- 2005 Beaune 1er Cru, Theurons, Domaine Jadot .....\$40.99
- 2005 Pommard, Chateau de Puligny Montrachet .....\$49.99
- 2000 Pommard 1er, Grand Clos des Epenots, Courcel.....\$54.99
- 2005 Pommard 1er Cru, Les Grands Epenots, Girardin.....\$72.99

**Côte de Nuits**

- 2005 Marsannay Rouge, Domaine Louis Latour .....\$15.99
- 2005 Bourgogne Haute Côte de Nuits, Maison Moillard .....\$17.99
- 2005 Bourgogne Rouge, Cuvée St. Vincent, V. Girardin .....\$19.99
- 2005 Bourgogne Rouge, Domaine Confuron-Cotetidot.....\$21.99  
Cellar-worthy wine, made from Vosne-Romanée grown grapes.
- 2005 Côte de Nuits Villages, Domaine Desertaux Ferrand .....\$22.99
- 2005 Bourgogne Rouge, Domaine Regis Forey .....\$23.99
- 2005 Bourgogne Rouge, Domaine Michel Gros .....\$26.99
- 1999 Bourgogne Rouge, Domaine Leroy .....\$29.99
- 2004 Marsannay, Domaine Joseph Roty.....\$29.99
- 2005 Bourgogne Rouge, Lucien Le Moine .....\$34.99
- 2005 Chambolle-Musigny, Domaine Paul Misset .....\$41.99  
This is quite dark in hue, with round, silky fruit. Good concentration.
- 2005 Chambolle-Musigny, Les Athets, Domaine Tardy\* .....\$44.99
- 2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy\* .....\$44.99
- 2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier ....\$46.99
- 2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier .....\$46.99
- 2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy\* .....\$47.99
- 2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel.....\$49.95
- 2005 Gevrey-Chamb. 1er, Champonnets, Frederic Esmonin ....\$49.99
- 2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet .....\$49.99
- 2005 Nuits-St-Georges 1er Cru, Vignes Rondes, D. Rion\* .....\$54.99
- 2005 Chambolle-Musigny, Domaine Hudelot Noellat .....\$59.99
- 2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros ....\$63.99
- 2005 Nuits-St-Georges, Domaine Michel Gros .....\$63.99
- 2005 Vosne-Romanée 1er Cru, Les Chaumes, Dom. Tardy\* .....\$64.99
- 2005 Chambolle-Musigny, Domaine Michel Gros .....\$66.99
- 2000 Clos Vougeot, Grand Cru, Domaine Jean Tardy\* .....\$64.99
- 2005 Chambolle Musigny 1er Cru, Gruenchers, D. Duband.....\$79.99
- 2004 Morey-St-Denis "La Forge de Tart," 1er Cru, Mommessin-Was \$97.99! .....\$79.99
- 2005 Clos Vougeot, Grand Cru, Champy\* .....\$79.99
- 1999 Charmes -Chambertin, Grand Cru, Taupenot-Merme.....\$86.99  
Was \$109.99 Elsewhere!
- 2005 Clos Vougeot, Grand Cru, Domaine Daniel Rion\* .....\$99.99
- 2005 Latricieres Chambertin, Grand Cru, Dom. Castaignier ..\$104.99
- 2005 Vosne-Romanée 1er Cru, Clos Reas, Domaine Michel Gros .....\$127.99
- 2004 Vosne-Romanée, "Les Gaudichots," Nicolas Potel .....\$129.99
- 2005 Clos de la Roche, Grand Cru, Dom. Pierre Amiot.....\$124.99
- 2004 Clos de Tart Grand Cru, Mommessin .....\$149.99  
93 pts Burghound. Intense and powerful. May be the wine of the vintage.
- 2005 Chambertin, Grand Cru, Vincent Girardin .....\$299.95

**Sul Tappeto Rosso**

One of our favorite wineries is surely Rocca di Montegrossi; the vibrant, innovative Marco Ricasoli Firidolfi is such a warm human being and focuses so much of his efforts on quality, balance, tradition as well as the environment. This year, in addition to already having chosen to go completely organic in their grape growing, they are now using 100% entirely renewable energies (Aeolian, hydroelectric, solar energy, etc). Their wines will now carry the ECO EMMEPIE 100% MPE Energia as certified clean energy and will receive the internationally recognized "R.E.C.S." (Renewable Energy Certificate System).

Marco's pride and joy is always the San Marcellino vineyard where he produces his much regaled single-vineyard Chianti Classico. The 2005 vintage produced very good sangiovese grapes in the San Marcellino (by the way St. Marcellino is the patron saint for grape growers protecting them from hail!). Marco made the very difficult decision not to make a 2005 vineyard-designate Chianti. He told me that his cellar master pleaded with him to make the San Marcellino but Marco only makes the San Marcellino when he thinks it is great! While the grapes from the San Marcellino almost created a great wine they actually went into the **2005 Rocca di Montegrossi Chianti Classico\* (\$19.99)**. The 2005 "flagship" wine is stupendous, even deeper, richer and more structured than the awesome 2004 Chianti. We also got the last of our allocation of the **2004 Rocca di Montegrossi Chianti Classico\* (\$19.99)**, which is now developing wonderful aromatics and softening its structure a bit, but is still

easily capable of another five-plus years in your cellar. It will really reward your patience. Along with the spectacular 2004 and 2005, we have a bit more of the beautifully drinking half bottles of the **2003 Rocca di Montegrossi Chianti Classico\* (375ml) (\$11.99)** for those weekday nights when you don't want a whole bottle! We also got in the last bits of the **1999 Rocca di Montegrossi Chianti Classico "San Marcellino"\* (\$59.99)**, which garnered three glasses in *Gambero Rosso* and is an absolutely stunning wine. The **2001 Rocca di Montegrossi Chianti Classico "San Marcellino"\* (\$44.99)**, which made its debut with the K&L Signature Wine Club, is simply an awesome statement of sangiovese. And the **2003 Rocca di Montegrossi Chianti Classico "San Marcellino"\* (\$34.99)** is rich, complex and lush on the palate. Time for a vertical!

K&L Club Italiano is something I've been looking forward to for some time and it is now coming to fruition. The Club launches March 1 and for only \$39.95 per month! The buying power of the Club allows me to get distinctively better deals than standard buying does. I plan to make some purchases that will offer a few "unusual" wines that you might not ordinarily buy and some classics! I'm off in the middle of this month to Italy dragging Guido Parres from our Redwood City store and Enzo "Kirk" Walker from our San Francisco store. We will be visiting an array of wineries trying to line up "special selections" for the Club Italiano and getting a head start on the 2003 Brunello di Montalcino and the 2004 Barolo releases. Join up and let me thrill you!

—Greg St.Clair

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at [greg@klwines.com](mailto:greg@klwines.com) or call 877-559-4637 x1413

**Misc Tuscany**

2006 Maritma Sangiovese "4 Old Guys"-A new cuvée .....	\$7.99
2005 La Mozza I Perazzi Morellino di Scansano .....	\$14.95
2005 Felsina Chianti Classico-2 Glasses GR .....	\$16.99
2006 Campo al Mare Vermentino di Toscana .....	\$16.99
2005 Antinori Chianti Classico "Peppoli" .....	\$21.95
2005 Fontodi Chianti Classico .....	\$26.95
2005 Bibi Graetz Soffocone di Vincigliata IGT .....	\$29.99
2004 Tenuta Sette Ponti "Crognolo"-91 pts WS .....	\$29.99
2004 La Mozza "Aragonese"-92 pts RP .....	\$34.95
2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST .....	\$34.99
2004 Felsina "Fontalloro" 100% Sangiovese-94 pts ST .....	\$34.99
1999 Fontodi Flaccianello-92 pts RP .....	\$69.99
2004 Fontodi Flaccianello-96 pts RP .....	\$99.95

**Montalcino**

2005 Ferrero Rosso di Montalcino* .....	\$17.99
2005 Baricci Rosso di Montalcino* .....	\$18.99
2002 Baricci Brunello di Montalcino* .....	\$26.99
2002 Ferrero Brunello di Montalcino* .....	\$29.99
2000 La Colombina Brunello di Montalcino-92 pts WE .....	\$34.99
2002 Sesta di Sopra Brunello di Montalcino* .....	\$42.99
2001 San Filippo Brunello di Montalcino-90 pts WS .....	\$44.99

2001 Collosorbo Brunello di Montalcino .....	\$49.95
2001 Poggio Nardone Brunello di Montalcino Riserva .....	\$49.95
2001 La Fortuna Brunello di Montalcino Riserva*-92 pts WS .....	\$54.99
2001 Pian dell'Orino Brunello di Montalcino*-91 pts WS .....	\$54.95
2001 Le Macioche Brunello di Montalcino-91 pts RP .....	\$58.95
2001 Castello Banfi Brunello di Montalcino-93 pts WS .....	\$59.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST .....	\$64.95
2001 Tornesi Brunello di Montalcino Riserva-92 pts WS .....	\$69.99
2001 La Fortuna Brunello di Montalcino (1.5L)*-3 Glasses GR .....	\$89.99

**Misc Piedmont**

2005 Ruggeri Corsini Barbera d'Alba* .....	\$14.99
2005 Ruggeri Corsini Langhe Bianco* .....	\$14.99
2005 Vietti Barbera d'Asti "Tre Vigne" .....	\$17.99
2004 Batasiolo Nebbiolo d'Alba .....	\$16.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR .....	\$21.99
2003 Aldo Conterno Barbera d'Alba "Conca Tre Pile" .....	\$29.99

**Barolo/Barbaresco**

2003 Ruggeri Corsini Barolo "San Pietro"* .....	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin" .....	\$32.99
2003 Marchesi di Grésy Barbaresco "Martinenga" .....	\$39.99
2001 Famiglia Anselma Barolo-91 pts WS .....	\$42.99
2003 Cavallotto Barolo "Bricco Boschis"-92 pts WS .....	\$47.95
2001 Boroli Barolo "Bussia"-91 pts WS .....	\$54.99
2003 Elio Grasso Barolo Ginestra "Casa Mate"-91 pts RP .....	\$59.99
2003 Elio Grasso Barolo Gavarini "Chinera"-91 pts RP .....	\$59.99
2003 Vietti Barolo "Rocche"-92 pts WS .....	\$94.99
2003 Vietti Barolo "Brunate"-91 pts W&S, 2 Glasses GR .....	\$94.99

## ITALIAN WINES

### Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Cabernet Franc*	\$9.99
2006 Blason Franconia "Blaufrankisch"*	\$11.99
2006 Bastianich Tocai Friulano	\$14.95
2006 Ermacora Tocai Friulano*-2 Glasses GR	\$15.99
2006 Ermacora Pinot Bianco*-2 Red Glasses GR	\$15.99
2006 Ermacora Pinot Grigio*-2 Red Glasses GR	\$15.99
2005/2006 Santa Margherita Pinot Grigio	\$17.95
2006 Ca de Frati "I Frati" Lugana	\$17.99
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2004 Foradori Granato-94 pts RP, 3 Glasses GR	\$49.95
2005 Jermann Vintage Tunina	\$49.95

### Sicily, Sardinia & Campania

2004 Sella Mosca Cannonau Riserva	\$8.99
2006 Feudo Arancio Pinot Noir	\$8.99
2006 Mancini Vermentino di Gallura	\$11.99
2005 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2006 Marisa Cuomo Ravello Bianco	\$21.99
2002 Benanti Rosso di Verzella-1 Glass GR	\$22.99
2005 Vini Biondi "Gurna" Bianco	\$24.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2002 Villagrande "Sciara"-2 Glasses GR	\$27.99
2004 Palari "Rosso Soprano"	\$29.99
2005 Passopisciaro Sicily IGT	\$31.99
2003 Vini Biondi Etna Rosso "Outis"	\$33.99
2003 Mastroberardino Taurasi "Radici"	\$34.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2001 Benanti Rovitello-2 Glasses GR	\$46.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

### Umbria, Abruzzo, Puglia, Marche & Lazio

2005 Falesco Vitiano	\$7.95
2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2004 Vigne e Vini Tatu Primitivo del Tarantino IGT*	\$9.99
2005 Pasetti Montepulciano d'Abruzzo "Diecicoppe"	\$11.99
2006 Collestefano Verdicchio di Matelica-3 Glasses GR	\$13.99
2005 Pasetti Montepulciano d'Abruzzo	\$14.99
2005 Vigne e Vini Schiaccianoci Riserva Negroamaro IGT*	\$14.99
2006 Arnaldo Caprai Grecante	\$19.99
2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$24.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

### Emilia-Romagna & Veneto

2006 Anselmi "San Vincenzo" (kinda' Soave)	\$6.99
2006 Masi Valpolicella "Bonacosta"	\$6.99
2006 Corte Rugolin Valpolicella Classico	\$9.99
Silvano Follador Prosecco Brut Valdobbiadene*-2 Glasses GR	\$12.99

Drusian Prosecco Valdobbiadene Extra Dry	\$12.99
2006 Col Salici Prosecco Valdobbiadene	\$13.99
Sorelle Bronca Prosecco Valdobbiadene	\$15.99
Silvano Follador Prosecco "Cartizze"*-2 Glasses GR	\$19.99
2003 Masi Amarone "Costasera"	\$49.95
2002 Tommaso Bussola Amarone Classico BG	\$54.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99
2003 Allegrini Amarone	\$69.95
1999 Bertani Amarone	\$79.99

## Due Vini

Over the last few years the Blason wines have become both a customer and staff favorite, consistently over-delivering for the price. Blason's winery and its vineyards are located in Gradisca d'Inzozzo, where the gentle rolling hills with soils that are composed of limestone/sandstone are perfect for growing bright aromatic white wines. The **2006 Blason Pinot Grigio\* (\$8.99)** is a perfect example of what that particular countryside has to offer. This pinot grigio is fuller than you would expect, with plenty of ripe apple and orchard fruits backed by crisp and bright acidity. When the weather is warm, this would be described as a poolside sipper. While it is cooler, pair this with wine-braised chicken or simply poached fish.

The **2006 Elio Grasso "Gavarini" Nebbiolo d'Alba (\$19.99)** offers a terrific nose of dark red fruits, spice, leather and earth. The palate is ripe and round with the spiced red fruits taking center stage, supported by moderate tannins that have a slight dusty quality. The wine has more dimension on the palate than the nose, layers of ripe fruits, candied fruits and moderate tannins that linger on with a leathery-earthiness, putting the fruit into greater contrast. Good length, this is more than you can ask for from a nebbiolo in this price category, it doesn't pretend to be Barolo or Barbaresco, but it taste so good it leaves you asking yourself, If this is that good, how are their Barolos?

—Kirk Walker

## Mike's February Picks

Back in stock just in time for Valentine's Day! These Emilia-Romagna Lambrusco's are perfect for that special dinner for two.

### **Ca Berti Lambrusco Grasparossa di Castelvetro "Classico"\* (\$8.99)**

This wine starts off with a touch of sweetness, fragrant and fruity, rich and full on the palate, which leads you to blackberries and maraschino cherries. Wonderfully effervescent with a long, dry finish. Trust me, try this with cheese tortellini!

**Ca Berti Grasparossa di Castelvetro "Robusco"\* (\$10.99)** My personal favorite (I would be embarrassed to tell you how much of this I drank last year). The purple froth on this is amazing to watch rise in your glass. A little more intense perfume on the nose and the palate has more spice. Black cherries, red currants and a hint of dustiness add to its complexity. Perfect with antipasti!

### **Ca Berti Lambrusco Grasparossa di Castelvetro "Amabile"\* (\$7.99)**

Last but not least, I give this three stars! There's a lot going on in this bottle, cherry-vanilla cola, blackberries and a touch of cassia. This is not a cloyingly sweet, but is wonderfully dolce. Try this wine as an alternative to Port or Sauternes with dessert or that box of chocolates.

—Mike Parres

## SPECIALITY SPIRITS

*In our continuing series of outstanding spirits, we would like to introduce our line up of Artisanal Rums. There are many different countries and islands that produce rum. A great array of distinctive styles to experience! – Susan Purnell*

**El Dorado 12 year old Demerara Guyana Rum .....\$25.99**

Formerly King of Diamonds, this distinctive spirit, aged in oaken casks for 12 years and blended to achieve a smooth strength and rich, full-bodied taste, is a rum of superb color and full, fragrant aroma; a sure delight to the most discerning drinker, The El Dorado 12 years old rum was allotted 95 out of a possible 100 points at the Chicago Beverage Tasting Institute and awarded the gold medal. In describing the El Dorado 12 years old, the judges said: "Copper. Lush tropical fruit and spice nose. Round, mellow, full bodied palate with powerful fruit, tobacco and orange peel. Leather and toasty and oak flavors. Hedonistic and well-balanced."

**El Dorado 15 year old Demerara Guyana Rum .....\$33.99**

This premium product of great distinction is a blend of specially selected aged rums, up to 25 years old, blended to perfection by the company's master blenders and aged in oak casks. To complement this fine product, the rum is packaged in a gold embossed presentation box illustrated with a maritime design, underlying Demerara Distillers' association with ancient maritime traditions. The bottle, a unique, custom-designed bottle, was inspired by the shape of the old, hand-blown flasks used on the banks of the Demerara River, centuries ago, by the sugar planters.

**Gosling Black Seal Rum Bermuda .....\$16.99**

Gold Medal -2007 San Francisco World Spirits Competition. For more than 50 years this rum was sold only by draught. It continued to be sold exclusively out of barrel until WWI, when Gosling began filling champagne bottles reclaimed from the British Officer's mess. The corks were secured with the use of black sealing wax, prompting people to refer to the brand as "Black Seal." Many years later the Gosling Brothers adopted the image of the barrel-juggling "black seal" for its labels. Today, Gosling's Black Seal Rum is created according to the original family recipe from a premium blend of three-year old rums.

**La Favorite Rhum Agricole Blanc Martinique (1L).....\$29.99**

The largest of the French West Indies islands, Martinique is home to eight rum agricole distilleries. The La Favorite distillery, built in 1843, employs two copper, single-column stills and produces about 500,000 liters of rum agricole annually. Paul Dormoy distills, ages and bottles all of his La Favorite rums only at the distillery. The fresh smooth aroma is accented by tropical florals; the body is rich in citrus and pear notes followed by fresh sugar cane juice on the finish.

**La Favorite Rhum Agricole Vieux, Martinique (1L).....\$54.99**

This rum's aroma carries hints of prune and smoky wood leading to a balanced fig, cinnamon, prune and nutmeg body accented with licorice on the finish. La Favorite Rhum Vieux Coeur de rhum is blended from stocks of rums aged at least three years. Aging the heart of the rum in new and used American and French oak barrels imparts a dark brown color that reflects a deep reddish hue. Sip La Favorite Rhum Vieux neat or with a little water and savor the flavor of an aged premium rum agricole.

**One Barrel Rum From Belize .....\$15.99**

This fine imported rum has its roots in tropical Belize. It is very aromatic rum with lots of flavor. Some described the rum's nose as floral because of the aroma reminds of hibiscus and papaya fruit. If tasted straight, One Barrel Rum is quite smooth without a bite to it, followed with a slight taste of molasses. The molasses flavor isn't overpowering, just a nice background touch. Such characteristics make One Barrel Rum mixable with juices and colas. Not surprisingly this rum attracted the eye and taste buds of judges in San Francisco World Spirits competition and Cane Spirits Festival, which awarded it Gold and Silver medals, respectively. This fine rum is not only attractive for its exotic roots and smooth taste but also for its price.

**Plantation Rum Grand Reserve .....\$17.99**

**Plantation 8 year old Rum From Jamaica.....\$32.99**

**Plantation Rum From Barbados .....\$32.99**

**Plantation Rum From Trinidad.....\$33.99**

This outstanding rum with great finesse is produced with the best sugar cane in the world and admirably represents its country of origin. Colour: Intense golden yellow Bouquet: Subtle, elegant aromas Palate: A long, very subtle aftertaste.

Rich, exotic, complex flavours of coconut and citrus fruits.

**Rhum Barbancourt 8 Year Old Haitian Rum .....\$24.99**

Rhum Barbancourt is superior premium dark rum distilled twice in copper pot stills. It is then barrel aged in white oak barrels. Unlike other island rums, Barbancourt is made directly from sugar cane juice, pressed from hand-cut locally grown cane. Aged 8 years. A full-bodied premium "Reserve Speciale" dark rum with a velvety quality. Will enhance any rum drink.

**Rhum Clement Canne Rum From Martinique .....\$28.99**

90-95 pts WE: "A pure aroma with notes of sugar cane, cola nut, vanilla bean, and fresh, flowery spirit just off the pot still. A sensational palate entry with tastes of cocoa bean, bittersweet chocolate, black tea, and unrefined sugar; the midpalate adds an element of fresh, raw spirit. Concludes gracefully, with subtle notes of sugary sweetness, zesty spirit, and vanilla. Best Buy."

**Rhum Clement VSOP Rum From Martinique .....\$33.99**

90-95 pts WE: "A muted aroma of brown sugar and milk chocolate with traces of peanut and black pepper. The elegant yet assertive palate entry is firm, peppery, moderately sweet, and cane-like; at midpalate the texture turns silky, semisweet and cocoa like to the taste, and eminently elegant and sophisticated in style. Finishes sweet, honeyed, medium-bodied, svelte and utterly yummy."

**Ron Pampero Aniversario Rum, Venezuela .....\$34.99**

Double Gold Medal -2007 San Francisco World Spirits Competition. 96 points Beverage Tasting Institute: "Dark chestnut. Full bodied. Reminiscent of butter-scotch, pipe tobacco, coffee, black walnut. Rich, creamy texture. So smooth and deep, one may be tempted to use a spoon. Has a buttery, thick feel with lovely, baked, layered flavors. A world class, slow sipping spirit. Just match it with a rich Churchill!"

**Ron Zacapa Centenario 23 year old Rum.....\$37.99**

The Ron ZacapaCentenario is produced from a blend of vintage rums with up to 23 years of barrel age, representing the pride of Guatemalan rums, the pride of closely guarded recipes known only to skilled master blenders and the pride of a government that strictly mandates the aging process. Rich chestnut color. A Christmas spice and caramel fudge nose. This full-bodied rum has rich brown spice, vanilla and subtle molasses flavors that envelope the palate with sugarcane sweetness. Has a super smooth and lengthy finish. A stylish and very hedonistic aged rum.

**Santa Teresa 1796 Ron Antiguo Rum, Venezuela .....\$39.99**

Santa Teresa 1796 results from a careful blend of Santa Teresa's finest aged spirits ranging from 4-35 years, then further aged in a style borrowed from the Spanish sherry producers. Santa Teresa 1796 is the first premium añejo rum in the world to be aged in the Solera method: a cascade process that combines barrel ageing and cask "crianzas." This system is unique in Venezuela and the Rum industry. 94 points *Malt Advocate*.

**Zaya Gran Reserva 12 Year Old Estate Rum Guatemala .....\$29.99**

Double Gold Medal - 2007 San Francisco World Spirits Competition. Zaya is estate produced and bottled in Guatemala where rich volcanic alluvial soils and tropical temperatures produce the best sugar cane in the world. The cane goes through an elaborate extraction process to obtain only the "pure virgin honey" of the concentrated juice, which is then doubled distilled on small copper pots to achieve greater complexity. Zaya is matured for a minimum of 12 years in oak barriques, imparting deeper, more complex and smoother flavors.

### 9th Annual Whiskies of The World Expo!

K&L Wine Merchants is proud to be the on-site retail exhibitor for the 9th Annual Whiskies Of The World Expo on Saturday, March 29, 2008 at the San Francisco Belle, docked at Pier 3 at the Embarcadero in San Francisco. Riannon Walsh has done a fantastic job creating North America's Largest Whisky Celebration! Come join us and experience some of the world's greatest whiskies and the wonderful men and women who create them! Tickets can be purchased at [www.celticmalts.com](http://www.celticmalts.com). For someone who is just learning about the world of whisky this is an event not to be missed! If you have attended in the past, bring a friend!

## February's Featured Item:



### Schott Zwiesel Titanium Decanter "The Rouge" (\$57.99)

This is a fantastic decanter that tilts sideways to provide maximum breathing surface. Durable Titanium Crystal

and elegant design provides years of beauty and a wonderful pouring function with much less chance of chipping, due to the innovative Titanium (no lead) composition of the glass. This is designed to lay on edge with a dimple in the side to prevent rolling while resting. My favorite decanter!

—Shaun Green

## Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware, Tritan "Forte" by **Schott Zwiesel**.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you *need* this stemware.

We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all \$8.99 per stem.



The Original Leverpull! This may be the best price in the USA!

LM-200 \$69.99

The Screwpull Lever Model: outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

## Whisperkool Cooling Units...Sale Prices!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.



Whisperkool 1,600 (300 cu ft)	\$1,278
Whisperkool 3,000 (650 cu ft)	\$1,458
Whisperkool 4,200 (1,000 cu ft)	\$1,615
Whisperkool 6,000 (1,500 cu ft)	\$2,103
Whisperkool 8,000 (2,000 cu ft)	\$2,253

Add the new PDT digital thermostat to any of the above units for only \$120

Prices include free ground shipping.

### LOWER PRICES!

## VINOTHEQUE STORAGE CABINETS

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotheque Wine Storage Cabinet. A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789

### LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinotheque storage cabinets by at least \$25.

## NEW!

## Vinotheque Reservoir Series Wine Cabinet



Vinotheque has a new Wine Cabinet for those looking for function and price performance: **The Reservoir**. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet	\$1,949
Window Cabinet	\$2,299

Plus shipping and tax if applicable.

## Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. \$2,950.00 to \$5,499.00 plus tax and shipping. Call for more information.

## Wine Storage Lockers in San Carlos and RWC

Plenty of lockers available in San Carlos. A 24-case locker is only \$35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.

## K&L Wine Clubs

Joining one of K&L's wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer four different clubs, and are in the process of adding another, appealing to a full range of wine lovers from the novice to the connoisseur. Call at 800-247-5987 x 2766, email us at the-clubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthefmonth.asp> to sign up.

**Best Buy Wine Club:** The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49/bottle.


**Premium Wine Club:** The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle.

**Signature Red Club:** The K&L Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world's finest wine regions including Bordeaux, Napa and Tuscany. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders are generally \$23.99/bottle.

**Champagne Club:** The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents).

**Coming Soon - Club Italiano:** K&L is pleased to announce the formation of a monthly wine club exclusively devoted to fine Italian wines. K&L's Club Italiano will bring you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. Please ask one of our sales associates to add your name to our waiting list. We will contact you with more details once the launch date has been set.

—Thornton Jacobs

**WINE  CLUB**  
*Signature Red Collection*  
**2003 Medlock Ames, Bell Mountain Vineyard, Alexander Valley Merlot**

Medlock Ames is a sustainable, green operation, where all the cultivation and winemaking is as natural as possible. The 2003 Merlot is characterized by a very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. On the palate, lots of juicy, plummy fruit is highlighted by notes of licorice and cocoa. You can drink or cellar this wine for the next dozen years. Enjoy it with a hearty winter stew of beef and mushrooms.

**Regular K&L Retail \$44.99**  
**Wine Club Price only \$23.99**

**WINE  CLUB**  
*Premium*  
**2006 Beringer Stanly Ranch Vineyard Napa Valley Chardonnay**


The Stanly Ranch Vineyard yields chardonnay with a wonderful freshness and a discernible Carneros personality. It has a light, lemony-yellow hue and features aromas of honeysuckle, green apples and melon with some subtle spice notes. On the palate the wine has a fine attack with initial flavors of green apple followed by ripe melon framed with a juicy, tangerine-like acidity that leads into a bright finish. This is definitely a food wine that will go great with shellfish or white fish. Enjoy!

**Regular K&L Retail \$19.99**  
**Wine Club Price only \$13.99**

**WINE  CLUB**  
*Best Buy*  
**2004 Green Point Shiraz, Victoria, Australia**

Green Point is the Australian presence of France's Moët Chandon. The Winery is named Green Point because in the 1850s the early settlers of the Yarra Valley observed that each summer, this property remained green longer than any other. The 2004 Green Point Shiraz has complex and intense aromas with dark fruits complemented by hints of white pepper and cloves. On the palate, the wine has lots of blackberry fruit with notes of licorice and peppery spice. It's great right now and would go well with grilled sausage or any type of lamb dish.

**Regular K&L Retail \$14.99**  
**Wine Club Price only \$9.49**

**WINE  CLUB**  
*Champagne*  
**Mandois Brut Origine**

The Mandois family have been growers in Pierry since 1735. The wine is tank fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% chardonnay, 30% meunier and 30% pinot noir and dosed at only seven grams per liter, exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. It is muscular, quite dry and framed rather than flavored by the wood. The finish is solid and lingering, confirming its special cuvée quality over that of a normal non vintage.

**Regular K&L Retail \$39.99**  
**Wine Club Price only \$29.99**

## A Port Finish for a Romantic Evening

Vintage port is one of the last great values in old and rare wine. Share a glass or two with your significant other.

**1955 Taylor .....\$499.00**

A racy wine with a fruit bowl of flavors. Medium-red with a garnet edge, chocolate and vanilla aromas, medium-bodied, with sweet berry flavors and a lovely finish. I just tasted this blockbuster—perfect right now!

**1963 Croft .....\$169.99**

One of the greatest vintages in Port—What great drinking 1961 Bordeaux sells for this price? 91 pts *WS*: "Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."

**1966 Dow .....\$269.00**

One of the rarest of the great 1966 vintage. 94 pts *WS*: "This is an extremely racy and totally harmonious VP, with wonderfully fresh aromas of flowers, fruit and berries. Full-bodied, with a sweet yet firm palate. Long, long finish. Super.—Dow vertical. Drink now."

**1966 Graham .....\$209.99**

5 stars Broadbent! 93 pts *WS*: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age."

**1966 Taylor ..... \$269.00**

Clyde just tasted this beauty—shows better than 1963 right now. Coates: "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

**1970 Graham .....\$189.00**

Sweet and lovely. Just delicious. 94 pts *WS*: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."

**1977 Dow (1.5L) .....\$239.00**

The biggest no-brainer in Port values this year. Get what you can! 94 pts *WS*.

**1980 Graham .....\$89.99**

Do not overlook this vintage for great buys! 90 pts *WS*: "This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish."

**1983 Graham .....\$84.99**

Clyde loves this spicy, sweet and lively Port. 93 pts *WS*: "A superb achievement from a very underrated year."

**1985 Quinta do Noval .....\$69.99**

Spectacular value that can be drunk right now. 91 pts *WS*. 4 stars Broadbent: "Really ready to drink, spicy and earthy, sweet and lovely."

**1985 Dow .....\$79.99**

5 Stars Broadbent: "Very sweet, intense, and powerful. Very tannic. Very flavoury."

**1995 Smith-Woodhouse Late Bottled Vintage .....\$27.99**

Superb value for current enjoyment.

—Clyde Beffa Jr



**3005 El Camino •  
Redwood City, CA  
94061**

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**TO REACH the Redwood City store, call (650) 364-8544.**

**TO REACH the Hollywood store, call (323) 464-WINE (9463).**

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